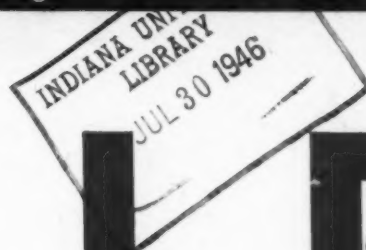


# THE NATIONAL PROVISIONER

JUL 27 - 1946

Leading Publication in the Meat Packing and Allied Industries Since 1891



# "COLD" POWER

You can look forward to COLD POWER from "DRY-ICE" — the modern refrigerant that provides just the extra measure of protection needed to assure meat against "in transit" spoilage . . . for either long or short hauls.



This COLD POWER, plus the preservative effect dry  $\text{CO}_2$  (which "DRY-ICE" emits) has on meat bloom, makes it an ideal refrigerant. Further, "DRY-ICE" offers definite operating economies in the form of greater payloads, reduced dead-weight, and elimination of damage from corrosive brine.

## PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd St., New York 17, N. Y.

NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES



Buffalo Grinder. Built in models and sizes to suit the individual requirements of each manufacturer, whether large, medium or small.

## DESIGNED TO HELP YOU!

Reducing the size of the trimmings is the initial step in processing most sausage. Quality of the finished product is dependent to a large degree on the design and functioning of the grinder. The meat must not be mashed or burned in the grinding process or the meat becomes "short" and the keeping qualities of the finished product are impaired.

BUFFALO engineers designed the BUFFALO GRINDER to overcome these conditions. Hundreds of installations have proved its success. Quality of finished product, increased capacity of production and durability are the features of BUFFALO Grinders that account for their popularity and acceptance by sausage makers everywhere.

Write for our new catalog which describes and illustrates the complete line.

**John E. Smith's Sons Co. 50 Broadway, Buffalo 3, N. Y.**

*Sales and Service Offices in Principal Cities.*



# Buffalo

**QUALITY SAUSAGE MAKING MACHINES**



*Sweet savings with...*

# LARDPAK

Eyes usually "pop" when the potential economy of Lardpak is figured. This money-saving lard liner is several-cents-a-pound\* in your favor. Multiply the pounds of shortening wrap you use by, let's say, 3 cents to be conservative. A nice figure—and tangible! There's no quicker way of transmuting out-of-pocket expense to in-the-bank profit.

\*Three to four cents reported by users.

**RHINELANDER PAPER COMPANY • RHINELANDER, WIS.**



# THE NATIONAL PROVISIONER

Volume 115

JULY 27, 1946

Number 4

## Table of Contents

Decontrol and Recontrol Act.....	9
Brine Curing Hides.....	13
Skinning, Fleshing and Derinding.....	12
Fletcher's Ltd. New Plant.....	10
Ammonia Contamination of Product....	15
Saving Pancreas Glands.....	35
Convention Hotel Reservations.....	9
Tanners Alarmed at Price Rise.....	22
Meat Production Up Again.....	40
Up and Down the Meat Trail.....	19
Meat and Gravy.....	46
Classified Advertising .....	45

## EDITORIAL STAFF

EDWARD R. SWEN, Editor • ROBERT V. SKAU, Market Editor  
HELEN PERET, Associate Editor • GREGORY PIETRASZEK,  
Associate Editor

Washington: C. B. HEINEMANN, JR., 1420 K St. N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill.,  
U. S. A. by The National Provisioner, Inc. Yearly subscriptions:  
U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single  
copies, 25 cents. Copyright 1946 by The National Provisioner,  
Inc. Trade Mark registered in U. S. Patent Office. Entered as  
second-class matter October 9, 1919, at the Post Office at Chi-  
cago, Ill., under the act of March 3, 1879.

## ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742.

HARVEY W. WERNECKE, Manager, Advertising Sales  
FRANK N. DAVIS

H. SMITH WALLACE

FRANK S. EASTER, Promotion and Research

F. A. MacDONALD, Production Manager

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238

LILLIAN M. KNOELLER

CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO.

408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

## DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON,

Vice President • E. O. H. CILLIS, Vice President

F. BORCHMANN, Treasurer • A. W. VOORHEES, Secretary



**JAMISON  
STANDARD  
TRACK DOOR  
equipped with  
ADJUSTOFLEX  
TRACK PORT  
OPERATOR and  
COMPENSATOR**



This operator is the ultimate in  
flexibility—positively coordinated  
operation of entrance door and  
track port with no strain on the  
operating mechanism.

Ask for Bulletin 250

**JAMISON-**  
BUILT COLD STORAGE DOORS  
HAGERSTOWN, MARYLAND

BRANCHES IN PRINCIPAL CITIES



# Correctly Timed Movement of SHEEP and CALF HEADS with LINK-BELT CONVEYORS

Special conditions, continually being met and solved by conveyors designed and built by Link-Belt, are represented by the example shown here. Heads removed from carcasses on the floor above are placed on the head-conveyor operating at the same speed as the dressing conveyor. This installation permits the removal of heads on the dressing floor, handling them singly and apart for the inspection before processing, such as splitting and removing the brain. Handling in this way lessens the possibility of contamination as opposed to the old method of carting the heads to an elevator for delivery to another floor where the processing is done. Many modern plants find this type of conveyor admirably meets their requirements. Link-Belt's unsurpassed experience and facilities are at your service in designing and applying conveyors for your particular needs.

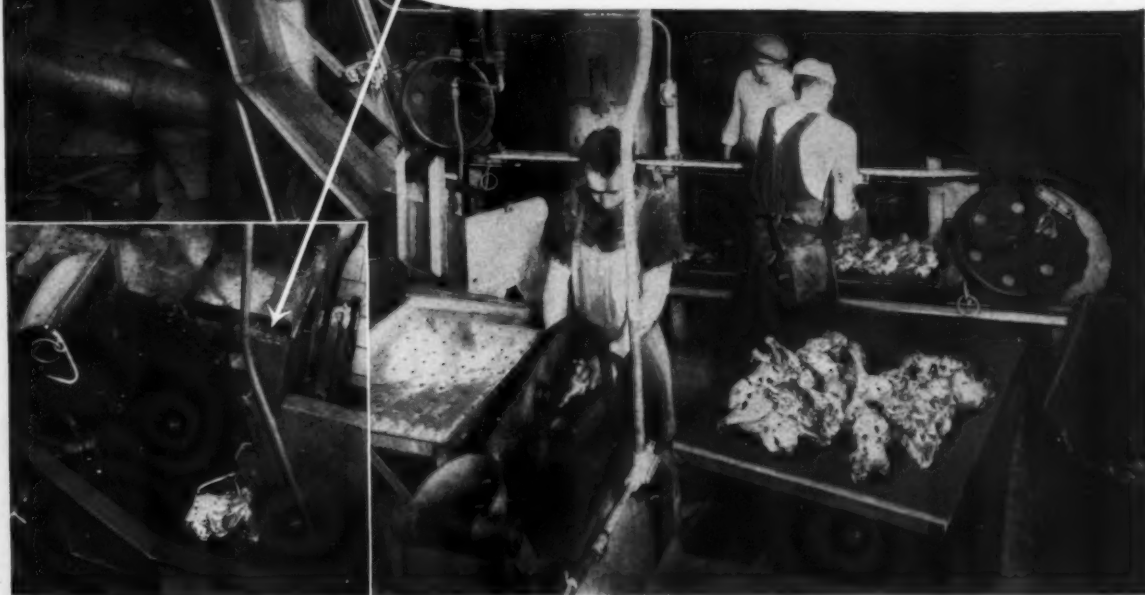
## LINK-BELT COMPANY

Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5,  
San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8.

Offices in Principal Cities.

10,900

Top of conveyor, showing head attached and descending to floor below.



Link-Belt products include Overhead Pusher Conveyors, Chains & Sprockets of all types, Boning and Hog Cutting Conveyors, as well as Conveyors and Elevators of the Apron, Belt, Bucket, Chain, Flight, Continuous-Flow and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Automatic Coal Stokers . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Car Iciers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitted, Ball and Roller Bearings—Speed Reducers, Variable Speed Changers, Elevator Buckets, Silent Chain Drives, Roller Chain Drives, Hangers . . . Collars . . . Clutches . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.

# LINK-BELT CONVEYORS

PREPARATION EQUIPMENT . . . POWER TRANSMISSION MACHINERY

# Expand Your Knowledge of

*Liquid*  
**RED DIAMOND**  
*Dry Ice*



A National Network  
of Service  
28 Producing Plants  
Over 50 Distributing  
Warehouse Points

*Write for your choice of these bulletins. Or use the coupon below.*

Please send, *without obligation*, the Dry Ice Bulletin checked below:

- ☐ Dry Ice Refrigeration Data Book—A plain statement of engineering facts on the use of dry ice, with prime emphasis on truck refrigeration. Includes construction diagrams, 2 charts and 48 pages of data.
- ☐ Dry Ice in Railroad Car Refrigeration—The use of dry ice as a booster refrigerant covered in a 4 page bulletin.
- ☐ How To Use Dry Ice in Barreled and Boxed Meat Shipments—Condensed description of a method with helpful tables of refrigeration value.
- ☐ Dry Ice in Perishable Shipments—Another discussion of dry ice used on long hauls to re-inforce water-iced cars.
- ☐ Dry Ice in Poultry, Butter and Egg Shipments—Handy 16 page booklet on this subject in informative readable style.
- ☐ Red Diamond Dry Ice—The story and facts about dry ice as manufactured in all Liquid plants for complete national distribution.
- ☐ A Chart of Industrial Uses—How Dry Ice and CO<sub>2</sub> Gas are used in more than sixty ways by industry.
- ☐ Protecting the Nation's Market Basket—Illustrated folder describes the two-way protection of Red Diamond Dry Ice for shipments of perishables.

Firm Name \_\_\_\_\_

Attention of \_\_\_\_\_

Address \_\_\_\_\_

City and State \_\_\_\_\_

## for Better Shipping

*Shipping better* depends largely on the kind of refrigeration used. Careful study of the available methods will lead you to dry ice—to Red Diamond Dry Ice.

"Red Diamond" is helping many shippers to ship farther, with less re-icing, at lower cost. Its savings in some applications will depend on how it is handled. Send for a selection of Liquid's publications on the use of Red Diamond Dry Ice for best results in shipping.

THE *Liquid* CARBONIC CORPORATION

3110 S. Kedzie Ave., Chicago 23, Illinois

Representatives in all Principal Cities of the United States and Canada

*Is it Necessary to  
PEEK?*



*Lightproof*

# **mullinix**

## **BACON PACKAGING**

### **SELLS!**

Copyright 1945 Western Waxed Paper Co.

If really necessary, Mullinix packaging allows immediate, complete and unobscured view of the bacon either for display or the housewife's inspection. But why should anyone be suspicious of the quality of your bacon? Isn't it far better to give its quality, looks and color full protection... plus the beautiful selling design and striking quality appearance offered by Mullinix?

*Why allow bacon quality to DIE  
between your plant and the consumer?*



*In addition Mullinix shuts out harmful light—prevents discoloration... insures perfect balance between moisture resistance and ventilation... is grease and moisture proof... permits opening without tearing package or bacon... does not get grease on the fingers... and reveals itself!*



*Mullinix allows you more latitude for selling beauty of design and striking quality appearance—it is RIGID, compact.*

CENTRAL WAXED PAPER CO., Chicago  
DIXIE WAX PAPER CO., Dallas  
RIEGEL PAPER CORP., New York City  
WAXIDE PAPER CO., St. Louis

POLLOCK PAPER AND BOX CO., Gen'l Offices, Dallas  
McDONALD PRINTING CO. INC., Cincinnati  
WESTERN WAXED PAPER CO., Los Angeles  
KALAMAZOO VEGETABLE PARCHMENT CO., Parchment, Mich.

network  
e  
Plants  
tributing  
Points

ng

eration  
d

urther,

d for a  
diamond

TION

inois

ada

7, 1944



## ARMOUR NATURAL CASINGS

Armour Sheep and Hog Casings give your sausages the same sales-appealing, well-filled appearance every time!



- ★ *Plump!*
- ★ *Tender!*
- ★ *Fresh!*
- ★ *Uniform!*

**ARMOUR** and Company

**EFFE**

Som  
in con  
the ne  
became  
able tr  
on whi  
the ne  
transa  
would

At t  
feel th  
4:10 p.  
that s  
lading  
night  
basis.  
stood  
became  
day on  
at 12:0

OPA  
dustry  
reinsta  
as they  
Under  
ment  
qualifi  
effectiv  
to non  
are re  
also r  
longer  
tions.

**Law**

Dep  
OPA  
that th  
Contro  
control  
tends  
trols.

Then  
week  
roll br  
level  
oppose  
ture. I  
quires  
tary o  
decont  
decisio  
should

Assu  
were r  
have t  
some  
power  
case th  
author  
by the



## EFFECTIVE TIME OF

### OPA ACT IN DOUBT

Some confusion developed on Friday in connection with the time at which the new Emergency Price Control Act became effective. There was considerable trading on Thursday in by-products on which ceilings were re-established by the new law and this business was transacted with the belief that ceilings would not apply to it.

At the present time some observers feel that the law became effective at 4:10 p.m. on July 25, while others argue that shipments for which the bill of lading was stamped earlier than midnight July 25 should go on a ceiling-free basis. The OPA Chicago office is understood to have ruled that the new law became effective at the beginning of the day on which it was signed, therefore at 12:01 a.m. on July 25.

OPA announced late Friday that industry advisory committees have been reinstated with the same membership as they had at the end of price control. Under the new law, the Patman amendment permitting certified operation by qualified slaughterers again becomes effective and might be very important to non-inspected firms in case quotas are reinstated. The price agency has also ruled that animal glands are no longer subject to price control regulations.

### Law's Aim Is Decontrol, OPA Officials Declare

Department of Agriculture and some OPA officials emphasized this weekend that the basis of the Emergency Price Control Act is decontrol rather than control. They believe that Congress intends that OPA must justify price controls.

There were suggestions earlier in the week that it would be very difficult to roll back food ceilings to the June 30 level and that such a move would be opposed by the Department of Agriculture. However, nothing in the act requires or even suggests that the Secretary of Agriculture be consulted by the decontrol board in making its original decision as to whether or not ceilings should be reimposed.

Assuming that meat price ceilings were re-established the Secretary would have the authority to remove them at some future date under the decontrol powers given him by the act. In such a case the decontrol board would have no authority to reinvoke ceilings removed by the Secretary.

## Industry Gets Confusing Mixture of Decontrol and Old Ceilings

**A** SORRY mess has been handed the meat industry with the approval by Congress and the President of the OPA revival law. Passage of the measure leaves the industry in the position of being three-fourths free of price control, with no ceilings on its raw material and principal products, while maximums still apply to many of its important by-products.

Moreover, for several weeks the industry must operate under the threat that it may lose its partial freedom if the price control board decides to reimpose ceilings.

With the signing of the act by the President OPA announced that it considers the following items officially exempt from price control until August 21:

*Live hogs; live cattle and calves; all edible meat, including horse and goat; all edible products containing 20 per cent or more meat; natural casings; all products from livestock going into animal feeds; animal feeds containing 20 per cent or more livestock products; all edible livestock fats, oils or greases or food or feed products containing 20 per cent or more of fats.*

*Any fat or oil sold to an industrial user for inedible purposes remains un-*

*der price control. Custom slaughtering service charges are not under price control for the time being.*

The section of the act dealing specifically with meat industry products reads:

"No maximum price and no regulation or order under this act, or the Stabilization Act of 1942, as amended, shall be applicable prior to August 21, 1946, with respect to livestock, milk, or food or feed products processed or manufactured in whole or substantial part from livestock or milk. . . ."

The law directs the decontrol board to consider whether livestock and meat, along with other agricultural products, shall be placed under control again on August 21. A public hearing will be held at which representatives of the industry will be given an opportunity to present facts orally and in writing. Under the law it is the board's duty to direct that meat and livestock shall not be regulated unless it finds:

1: That meat prices have risen unreasonably above a price equal to the lawful maximum price in effect on June 30, 1946, plus the amount per unit of any subsidy payable with respect to the product as of June 29, 1946.

2: That meat is in short supply and that its regulation is practicable and enforceable.

3: That the public interest will be served by such regulation.

Other provisions of the revival act of interest to packers are:

1: The Emergency Price Control Act is extended for one year, until June 30, 1947.

2: Products derived from livestock which are not a food or feed product processed or manufactured in whole or substantial part from livestock, apparently (under Section 18 of the Act) immediately upon passage of the act, are recontrolled under the regulations in effect on June 30, 1946.

3: It is assumed (subject to the qualification that if subsidies are not restored maximum prices must be increased to compensate for the subsidy), if such commodities are recontrolled after August 20, that they will be recontrolled at maximum prices in effect June 30, 1946, unless the Price Administrator or the Secretary of Agriculture to the extent that he is given control over

(Continued on page 31.)

## HOTEL IS MAKING AMI MEETING RESERVATIONS

The Stevens hotel has allocated a block of rooms to members of the American Meat Institute for the annual convention which will be held in Chicago on September 30 and October 1 and 2. Applications for room reservations should be sent to the Stevens hotel, Chicago, and should state plainly that the rooms are for individuals who will attend the AMI meeting.

Tentative plans for the forty-first annual Institute convention call for section meetings on Monday, September 30. These section meetings, the first to be held in several years, will be of special interest to packer operating, accounting, sales and management personnel. General sessions will be held on October 1 and 2.

The annual dinner will be on the evening of Tuesday, October 1, at the Stevens. There will be no exhibit of packinghouse equipment and supplies this year.



# Fletcher's of Vancouver Builds Processing Plant with Killing Units to Follow



**W**ITH the opening of its new specialty meat processing plant—the only one of its kind in western Canada—Fletcher's Limited of Vancouver, B.C., has completed the first step in a three-unit expansion and modernization program. When the program is completed the firm will have a compact one-story plant for slaughtering cattle and hogs and processing many types of meat products.



**J. FLETCHER**

The step-by-step construction plans for a new plant resulted when the company's business outgrew quarters built earlier in a suburban section. Additions were made to the old plant, but the firm eventually found that all available space was in use. Officials of the company point out that this indicates that meat plants are not suited to suburban localities; before long, the city sends out its tentacles of growth and soon there is no longer room for additional building. Property values automatically increase and so, of course, do taxes.

Faced with this situation, the present owner, John Fletcher, decided to build a new plant. A site was located in a zoned industrial area and the firm of Henschien, Everds & Crombie, Chicago packinghouse architects, drew up the plans for the new three-unit plant. The first of these units, which is pictured here, was started in September, 1945, and completed and occupied in May of this year. Construction was unduly prolonged because of difficulty in obtaining critical materials.

The plans for the new plant are unusual in that they break with the established convention of a two- or multi-level building. Evidence of the wisdom

of this type of design, the Fletcher company reports, can be seen in the efficient manner in which material flows through the plant, without changing level, and is converted from dressed carcasses to the finished and wrapped meat products.

Dimensions of the new building, which is situated on a 3½ acre tract, are 100 ft. wide by 160 ft. deep. Overall cost of construction was \$70,000. A railway spur adjoins the building and a main arterial highway runs past the front. The location of the Fraser river, which flows into the Pacific at this point and is only two blocks away from the plant, solves the problem of waste disposal. One large 60-in. main is designed to serve the completed plant.

Concrete and hollow tile were employed for the exterior of the new plant and glazed brick was used throughout the interior. Skylights and large windows provide plenty of light, as can be seen, for example, in the photo showing the silent cutter on the facing page.

## Equipment in New Plant

Receiving and shipping platforms are combined and are directly accessible from the office. The meat hanging cooler is equipped with a Carrier blower unit and a freezer of the direct expansion coil type. The curing cooler is insulated with 8 in. of Palco wool and cooled by a Carrier brine spray unit.

The five smokehouses, with individual capacities of 2,500 lbs. of bacon or 750 lbs. of sausage, are equipped with Buffalo smoke-master units employing gas. Smokehouses are cork insulated.

Sausage kitchen equipment consists of a Boss silent cutter, a Buffalo grinder and a 400-lb. Randall stuffer. About 60,000 lbs. of smoked and fresh sausage can be produced in the department each week.

The engine room is at the rear of the building and contains the steam boilers; two 10-ton ammonia compressors, each

driven by a 15-h.p. motor; repair shop; fuel supply and electrical control board.

The floor plan on page 25 shows the plant as it is presently constructed. The hog and beef killing floors, as now planned, will require a one-story addition approximately 48 ft. deep and 160 ft. long adjoining the present engine room, curing cooler, cutting room, hanging cooler and loading dock. Close by the hog killing floor will be a two-tank lard department and an inedible rendering department.

Hogs will be handled on a chain and carcasses chilled in a cooler opening onto the pork cutting floor.

Rated capacity of the new plant is 5,000,000 lbs. a year of ham, bacon, sausage, cooked meat and lard. No fresh meat is sold since Fletcher's

(Continued on page 25.)

## INSIDE MODEL CANADIAN PROCESSING PLANT

1. Section of well-lighted sausage department with Michael Baur (right), sausage kitchen supervisor, inspecting silent cutter.
2. Another view of sausage kitchen showing stainless steel stuffing table and 400-lb. stuffer.
3. Exemplifying sparkling cleanliness of plant are the five cork insulated smokehouses and two steamers.
4. Looking down smokehouse alley where frankfurts are routed from smokehouses to steamers. Cook tanks appear in right foreground.
5. Interior of one of the smokehouses, each of which is served by four exits.
6. Charles Inglis, plant superintendent, runs an expert eye over the smoked meats prior to shipment.
7. Busy scene inside shipping department as girl operators pack sausage into cartons.

air shop;  
rol board  
shows the  
ected. The  
as new  
ory addi-  
and 100  
t engine  
m, hang-  
Close by  
two-tank  
e render-

chain and  
opening

plant is  
, bacon,  
ard. No  
letcher's

IAN  
T

age de-  
(right),  
ecting

kitchen  
table

nliness  
ulated

alley  
from  
tanks

ouses,  
exin.  
inten-  
r the

depart-  
usage

7, 1942



# Skinning, Fleshing, Derinding

## Where can mechanization effect savings?

**T**ELESCOPED bacon processing methods made possible by skinning bellies green offer the packer new opportunities in connection with the production and merchandising of his product.

Some of the possibilities, it is pointed out, appear to be as interesting with respect to bacon as artery curing and tendering have proved to be for ham. Packers who have pioneered in this field report that by skinning bacon green it is possible to turn out a more uniformly cured and smoked product, in a shorter time, and to process the meat to any flavor desired by the trade.

Their attitude is that skinning bellies green, apart from such advantages as higher skin value, economies in the skinning operation and lower inventory requirements, affords them a chance to give consumers a new and better product.

Until recently most packers have derinded their bellies after smoke because of lack of proper mechanical equipment for skinning green bellies and because of the fact that derinding smoked bellies, either by hand or machine, was much faster and more economical than skinning green bellies by hand. In derinding after smoke there was smaller risk of underscoring the bacon and a cleaner separation between the skin and the meat.

Likewise, in the past, the fleshing of green belly skins was a separate operation from skinning the belly. The

### ARTICLE 3 OF SERIES

This is the third of a series of articles dealing with skinning, fleshing and derinding, and especially with the mechanization of such operations. The first article (see NP of February 23, 1946, page 13) surveyed in a general way some of the opportunities for mechanized skinning, derinding and fleshing afforded by modern equipment—in many cases opportunities which could not have been realized several years ago. The second article, which appeared on page 11 of the July 13 issue, described one versatile piece of equipment for skinning and fleshing.

To eliminate any confusion over terms used in this series, three of the most important terms are arbitrarily defined thus: "skinning" constitutes the removal of the skin from fresh or cured product "derinding" is the removal of skin or rind from smoked product; "fleshing" involves removal of fat or flesh from pork skins or rinds.

fleshing operation, which involved the use of a table and a clamp, was expensive since each piece of skin was fleshed by hand and each skin had to be clamped and unclamped twice to enable the scraper to remove all of the fat from the skin with his knife.

Today, however, machines are available that remove green belly and fat back skins and flesh them in the same operation.

One advantage claimed for this type of machine is that it enables the meat packer to sell his skins for their top market value. If he sells his green skins to the tanner at current prices the packer receives around 10½¢ per lb. compared with 6¼¢ per lb. obtainable for smoked skins. Since the belly skin from an average hog weighs about 1½ lbs., the packer killing 800 hogs per day for a 5-day week would real-

ize around \$250 more per week by selling his skins green than he would by selling them for gelatin purposes.

The only restriction on skins used for tanning is that they come from hogs that have not been rosin dipped. The depilation process is said to destroy the skin collagen. Of course the skins must be of the proper size and they must not be scored in removal.

### Cheaper than Hand Work

There is a considerable spread between the labor cost of machine skinning green bellies and derinding the smoked bellies by hand. The operation of the machine is simple and can be handled by a semi-skilled employe, but it takes a highly skilled knife man to skin green or derind smoked bellies. In addition to the differential in wage rates between semi-skilled and skilled labor, one worker operating the machine can skin about 480 bellies per hour while a hand operator can skin only about 100 in the same time. (It is recognized that bellies skinned by hand do not require further knife work while some of those coming from the machine must be worked over.)

Of course, where the packer is derinding his smoked bellies mechanically the advantage which is claimed above for the green belly skinner does not exist.

The results of one test on 1,000 lbs. of bellies skinned green and 1,000 lbs. of bellies derinded mechanically after smoke may be of interest. The labor cost per cwt. of skinning the green bellies and derinding the smoked product was considered to be the same—25¢ per cwt.—and the skins from the green and smoked bellies were valued at the same price—4¢ per lb.

### Results of One Test

The 1,000 lbs. of bellies skinned green yielded 80 lbs. of skins with a value of \$3.20 and 856 lbs. of smoked bellies (7 per cent shrink in smoke and cooling) with a value of \$214 (25¢ per lb.). Deducting the skinning cost gave a total dollar realization of \$214.70.

The 1,000 lbs. of bellies derinded after smoke yielded 70 lbs. of rind with a value of \$2.80 and 810 lbs. of smoked product (shrink was 12 per cent) with a value of \$202.50. Deducting the skinning cost gave a total dollar realization of \$203.10.

The machine employed for skinning green bellies is simple to operate and to maintain in adjustment. The clearance between the grippers, the knife and the gage roller is important in skinning

(Continued on page 23.)

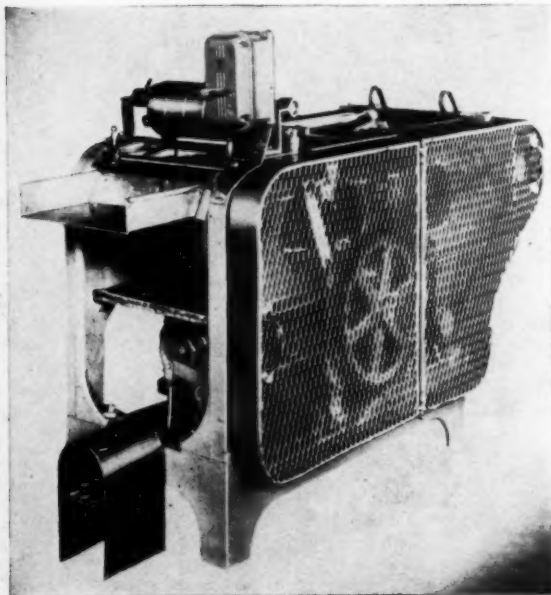


PHOTO BY THE  
GLOBE COMPANY



## A Description of a Speedy, Effective and Economical Method of Curing Hides Employed in the Chicago Plant of Swift & Company

# How Hides are Cured in Brine

**C**URING hides by immersing them in saturated brine is not a new method since it has been practiced in some South American plants for a number of years. A detailed description of South American procedure was published in *THE NATIONAL PROVISIONER* of February 10, 1934.

Interest in the brine curing process has recently been awakened among North American meat packers by its successful adoption by Swift & Company. An article in *THE NATIONAL PROVISIONER* of February 24, 1945 discussed the technical phases of brine curing as developed by Swift. This article will describe some of the practical advantages of this method of hide curing, how it is done, and equipment used.

About 45 per cent of the hides handled at the Swift Chicago plant are now cured by this method. Briefly, the advantages of the process are that it is quicker, requires somewhat less labor, produces hides which keep well and are free of some of the defects found in pack-cured hides, and requires less space. Basically, of course, the method is not entirely different from pack-curing because in that process, when properly carried out, the moisture surrounding the hides is actually a saturated salt solution.

### Curing Vat Described

The primary piece of equipment employed in the process is the brining or curing vat. In the Swift Chicago plant the vat is roughly circular in shape, although its sides are somewhat flattened, and is 10 ft. in diameter and 5 ft. deep. About half the depth of the vat lies below the cellar floor. The wall and bottom of the vat are of concrete 5 in. thick. The vat will hold about 30,000 lbs. of hides and 120,000 lbs. of saturated brine. The brine contains, in addition to

salt, one part per million of sodium hypochlorite.

In the center of the vat is an ovoid core about 3 ft. long, 6 in. wide and 5 ft. high. This serves to support the paddle wheel assemblies which are used to impart movement to the brine and hides. The two paddle wheels are mounted with one end on the core and the other on the vat wall on opposite sides of the vat and they rotate in opposite directions. The paddles are made of 1½ in. planking and are mounted in a frame having a diameter of 3 ft. The paddles dip about 1 ft. into the vat and impell the brine and the curing hides upward and forward.

The core in the center of the vat, in addition to supporting the paddle mechanism, channels the flow of brine so that there are no pockets in which the hides might collect and block the passage of the curing solution. The motion of the brine tends to free the hides of almost all foreign material adhering to them. In South American plants hides are usually washed before brining but this has not been found necessary at Swift's.

### Paddles Kept in Motion

Hides come down from the killing floor and are placed on a table and trimmed before they are put in the curing vat. During the entire period while fresh hides are being placed in the vat, the paddle wheels are kept in motion and they continue to move for eight hours after the last hide has been placed in the vat. Thereafter, the paddles are started once every hour and allowed to run for a few minutes. On the following morning the cured hides

are removed from the vat and the curing process is repeated with fresh hides. As will be described later, the saturated brine is kept in constant circulation and is kept up to 100 degs. strength.

In removing hides from the vat, those which float are lifted out first. An air hose is then inserted in the vat and air injected which brings most of the "sinkers" to the surface. A pole is then used carefully to locate and lift out any hides remaining in the vat.

### Hides Cure in 12 Hours

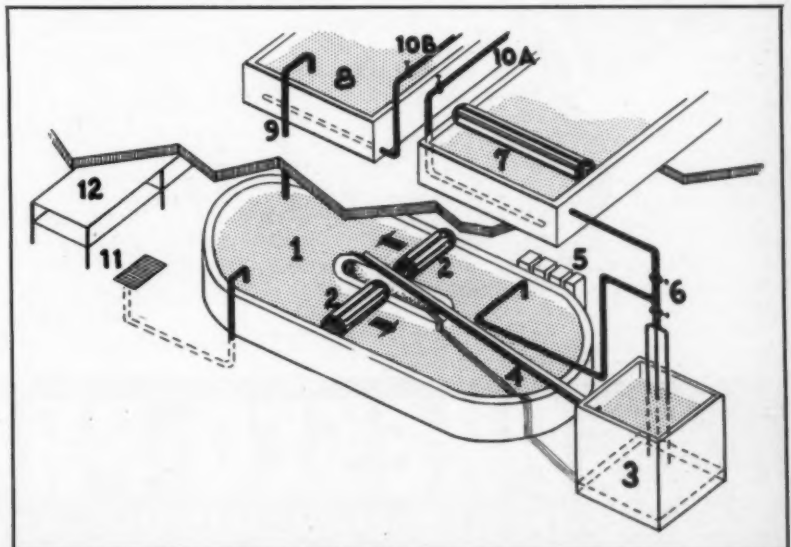
Assuming that the killing gang finishes at 5 p.m. and the hide gang starts to remove the previous day's batch of hides from the vat at 7 a.m. on the following day, the hides put in the vat as the killing gang ceased operations would have at least a 14-hour cure. However, the company has found that with the brine at full strength and proper agitation of the curing solution, the hides are fully cured in 12 hrs. Thus, the normal work day leaves a sizable margin of safety in curing time. Brine cured hides are ready for shipment immediately after removal from the vat and bundling.

To maintain the brine at 100 degs. saturation strength during the entire time the paddles are running and rapid salt absorption is taking place, the brine is constantly repumped from the vat through a salt box. The recirculating equipment consists of two electrically-powered centrifugal pumps rated at 180 gpm, a salt box 5 ft. square, and a wooden trough that takes the saturated brine from the salt box back to

(Continued on page 26.)

### KEY TO SCHEMATIC PLAN OF BRINE CURING LAYOUT

- 1: Brine solution in curing vat.
- 2: Paddles rotating in opposite directions.
- 3: Salt box with false bottom.
- 4: Full strength brine return trough.
- 5: Centrifugal pumps and motors.
- 6: Pipe lines from pumps to salt box and/or sterilization tank.
- 7: Sterilization tank with traveling paddle.
- 8: Brine cooling and holding tank.
- 9: Feed pipe from holding tank to brine curing vat.
- 10A: Steam line for sterilization tank.
- 10B: Brine cooling line for holding tank.
- 11: Sump for liquor from hides being drained.
- 12: Draining and handling table.



# PRESKO PICKLING SALT

is preferred for curing

**Because:**

- ★ The PRESKO PROCESS is fast and mild!
- ★ PRESKO-cured meats have improved flavor, texture and appearance.
- ★ PRESKO means top quality—always.

The Preservaline Manufacturing Co.  
BROOKLYN • NEW YORK



## PRESKO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS



# REFRIGERATION *In the Meat Plant*

## AMMONIA CONTAMINATION OF PRODUCT PERSISTENT AND COSTLY: MID REPORT

The desirability of proper maintenance and operating practices to prevent exposure of product to contact with ammonia is brought out in a recent report by A. R. Miller, chief of the federal Meat Inspection Division, on the rehandling of meat and meat food product contaminated with ammonia refrigerant. Elimination of ammonia from contaminated product is not easy, the report points out, and often the only course is to condemn the meat.

Commenting on the experiences of inspectors in charge, Dr. Miller states that the retention of the ammonia odor by meat and meat products depends upon the extent of penetration of the ammonia. The extent of the penetration in turn depends upon the length of time the meat has been exposed to the ammonia and to the concentration of the ammonia as it contacts the product. Ammonia gas is held by the meat in two ways: principally through its absorption by the moisture in the product and to a much lesser extent by its chemical union with the fat to form an ammonia soap.

The first case concerns the rehandling of 324 carcasses of beef weighing 55,238 lbs. which were contaminated by ammonia fumes. The inspector's report on this case reads as follows:

### Worse in Lower Grades

Rehandling of the product required three days. The extent to which the fumes penetrated into the meat varied from slight, in the choicer grades of beef, to extensive in the lower grades, such as canners and cutters. On the hindquarters, it was found that the penetration was confined largely to the flanks, tails, and fat, especially the kidney knobs which showed purplish discoloration. Trimming of the hindquarters was performed and all portions showing traces of ammonia were condemned. It was impossible to salvage any of the flanks.

The forequarters showed penetration of ammonia fumes principally to the necks, briskets, and diaphragms, and in some cases in the poorer grades of cattle into the intercostal muscle tissue. In all cases where the forequarters showed traces of blood in and around the necks, the penetration was found to be extensive, so that salvaging them was impossible, resulting in the necks being removed in their entirety. All of the diaphragms were removed, also those portions of the briskets showing

detectable traces of the ammonia fumes.

Of the 324 quarters reconditioned, 14 were of the cutter and canner quality. In these quarters it was found that the penetration was very extensive and salvage of the meat was confined largely to the fleshy cuts such as the rounds and chucks. The ribs, loins, tenderloins, plates and briskets were heavily contaminated with ammonia fumes. The degree to which the penetration extended into these lower quality carcasses can be seen from the fact that of the 14 quarters handled, weighing 2,694 lbs., only 346 lbs. was salvaged. Thus the salvage percentage was 12.9 and the condemnation percentage 87.1.

Of the total 324 quarters reconditioned, weighing 55,238 lbs., 44,974 lbs. was salvaged and 10,264 lbs. condemned. The total salvage percentage was 81.4 and the condemnation percentage 18.6. The condemned material consisted of 2,307 lbs. of fat and 7,957 lbs. of meat and bones.

The second case involved the contamination of product with ammonia from a broken feed line. A partial summary of the report follows:

While it appears to be the general opinion that ammonia gas seldom affects meat or meat food products, we were very much interested in the persistence of the ammonia gas in the various products in this case and, in fact, recommended the various treatments, such as blowing fresh air over the products, spraying with cold water, and heating, hoping to dissipate the odor. However, quite a large amount of the affected sausage was condemned.

The processed product appeared to be considerably bleached before subjection to any treatment whatsoever, and the fresh product, which was subsequently processed, did not acquire a proper color. Evidently chemical changes had occurred in the product. We are of the opinion that, due to the extensive surface exposed in the small type sausage, the ammonia gas penetrated and was absorbed by the moisture in the product, thus the gas in solution throughout the product could not be removed by the treatments to which the product was subjected.

### CAN FILLING RATE

Production rates considerably higher than those mentioned in THE NATIONAL PROVISIONER of July 20, page 26, are being obtained by some meat canners using the Rockford measuring filler for filling luncheon meat in 12-oz. cans. Several houses report production of 2,400 to 3,000 cans per hour with a sausage stuffer and the the filler.

## Book Review

**REFRIGERATION APPLICATIONS.** Published by The American Society of Refrigerating Engineers, 40 W. 40th st., New York, N. Y. 683 pages, illustrated. Price, \$5.00 per copy.

One of a continuing series of books published biennially since 1932 on refrigeration, this volume presents a complete study on the use of refrigeration. The planning and execution of the eight parts of the book was done by eight associate editors, who are specialists in each field, under the guidance of Donald K. Tressler, chairman of the ASRE publications committee. The book covers the whole subject of the use of refrigeration and also indicates where more detailed information on its various aspects may be found.

In the section on frozen foods in the 1946 edition, a chapter on freezing meats gives a comprehensive discussion of the various operations, and both ante-mortem and post-mortem factors, as they relate to quality in frozen meat. Aging periods in excess of ten or 12 days before freezing are not recommended. The freezing process in itself is reported to have a tenderizing effect on meats.

In the pre-packaging of meats before freezing, the package serves as a protection against surface desiccation, discoloration, shrinkage, contamination, chemical changes and the freezing of individual units into a mass. The requirements of a good packaging material for frozen meats are given as follows: 1) Low moisture vapor transmission; 2) Highly resistant to the passage of air, water and fats; 3) Not easily stained; 4) Flavorless and odorless; 5) Highly resistant to tearing and breaking; 6) Flexible and stretchable at temperatures above and below the freezing point, and 7) Transparent, if the product is to be marketed in the package. The systems now used commercially for the freezing of meats are classified into five groups—still air, air-blast, air-blast and indirect-contact freezing and refrigerated liquid or spray. The quality of frozen meat is materially influenced by storage conditions. Storage temperatures should be as low as is economically feasible and the relative humidity should be kept at as high a level as practical and air circulation limited to the natural movement. The chapter also deals with causes of deterioration of the frozen product, transportation, marketing, thawing and cooking.

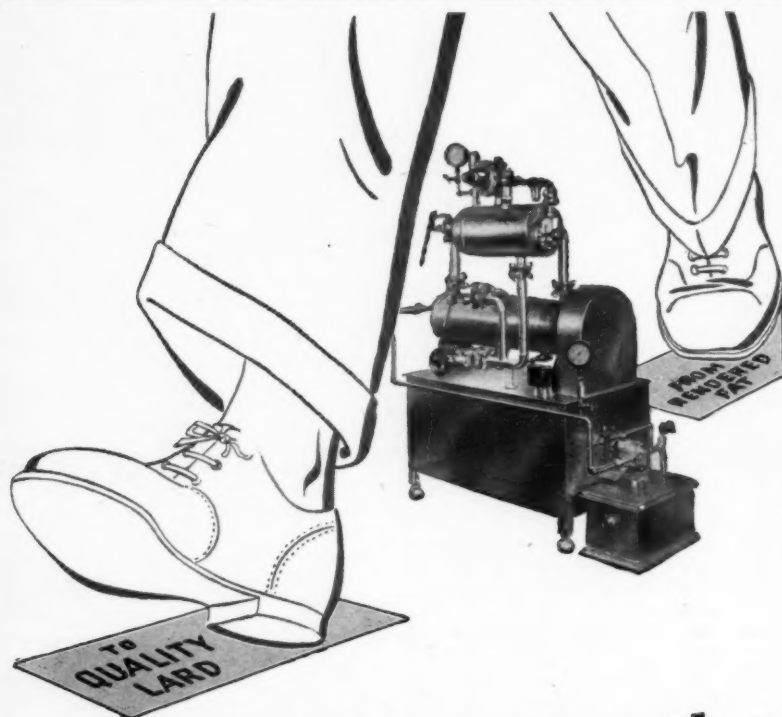
Another section of special interest to packers is the chapter on refrigeration of meat packing plants. This material was recently issued in pamphlet form

by the ASRE as Application Data Section No. 36. It indicates the principal facilities used in meat packing plants with their method of operation and presents the most favorable refrigeration methods with the generally accepted temperature and humidity values. In addition, there is uniform information pertaining to refrigerated spaces and miscellaneous packinghouse data.

The course of the carcass is traced from the killing through the rendering processes, including the disposition of the various edible and inedible products and by-products. Sketches are included showing the air flow and brine spray over the suspended carcasses, location of pipe coils, air ducts and also floor

plans of a two-story medium sized meat plant. A full-page table gives the range of temperature and humidity generally used by the industry for beef and hogs in their various stages of processing, as well as for by-products.

The material on meat packing refrigeration was prepared by Roger Sprague, chairman of the ASRE technical committee on meats and meat packing, assisted by members of his committee, J. P. McShane, T. A. D. Jones, Clarence Birdseye and B. P. Davidson. Sprague has specialized in refrigeration applications for many years and is now assistant general sales manager, Baker Ice Machine Co., Omaha, Nebr.



... a one step operation

with **THE Votator**  
A GIRDLER PRODUCT

### A CONTINUOUS, CLOSED LARD PROCESSING UNIT

The Votator has made lard processing one of the most efficient and controllable operations in the packing plant! The unit is practically automatic. It controls aeration and it maintains uniformity and quality that are impossible by other means. Continuous chilling and agitation under pressure produce a lard of unequalled crystalline structure and texture. Votator lard has improved color and improved keeping qualities. Write for the booklet giving complete, interesting information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky. District offices: 150 Broadway, New York 7, N. Y.; 617 Johnston Bldg., Charlotte 2, N. C.; 2612 Russ Bldg., San Francisco 4, Calif.

\*Trade Mark Reg.  
U. S. Patent Office

## TYPES OF PREFERENCE RATINGS NOW IN USE

The Civilian Production Administration issues or authorizes the issuance of four types of ratings as well as certain kinds of directions, directives and agency certificates. These are used primarily to help producers of critical products, to aid business in general to operate up to a break-even level, and to give assistance to various "special cases."

The ratings, in the order of their precedence, are AAA, MM, CC and HH. The last two (CC and HH) are of equal priority standing. The AAA rating, sole remaining civilian rating used during the war by the War Production Board, predecessor of CPA, takes precedence over all other ratings. It is only used in the most urgent situations with the sponsorship of the CPA industry divisions and bureaus concerned with the product and materials. More or less interchangeable with the AAA rating is a directive, which may be issued by the special assistance division. An AAA rating is a broad general order on a specific manufacturer for the material or equipment needed. A directive orders a specific manufacturer to deliver certain specified material or equipment to a named individual.

The MM is a military rating. The CC rating is assigned by CPA under the terms of Priorities Regulations 28 and 28A. PR-28, known as the "bottleneck breaker," is the instrument by which CPA may generally help a manufacturer to secure some particular piece of equipment or some certain material, for lack of which he is unable to start production or expand it to his minimum economic rate. Special consideration in assigning CC ratings, for items not properly bottleneck items, is given to the needs of small business and to World War II veterans who are starting a business.

The HH rating is used only in connection with housing.

### TROOPS TO TEST NEW RATIOMS

Troops in mountain training in Colorado will test two new Army rations in September, the War Department announced recently. The rations are a new combat, or "E ration," and a new type ten-in-one. The "E" consists of six cans, including two meat units, two biscuit, one bread and one fruit unit. An accessory package contains heat tabs for warming the meat. The new ten-in-one includes five different menus, and substitutes a hot meal for the "K ration" noon feeding. Tests will be made by a battalion of the 38th Infantry combat team at Camp Carson.

Watch the Classified Advertisements page for bargains in equipment.

# MAN! Whata Blend!



That mellow, tantalizing taste comes from B.F.M. SOLUBLE BOLOGNA SEASONING. And what color, too! Bright and speckless because B.F.M. SEASONINGS are completely and instantly soluble. There just aren't any hulls or foreign substances in B.F.M. BOLOGNA SEASONING--nothing to mar the smooth texture and delicate color of your bologna.

Make brighter-looking, better-tasting, better-selling bologna with B.F.M. SOLUBLE BOLOGNA SEASONING. Available in 12 different flavor blends to suit every taste. Order a trial drum today!

## *B. F. M. Soluble* BOLOGNA SEASONING

*Basic*  
**FOOD MATERIALS**

806 Broadway  
Cleveland 15

*If its used for seasoning  
meats, we have it!*





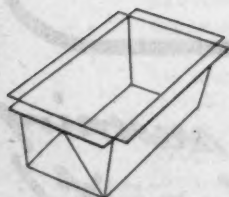
# Get in the Swim with

## B. F. M. SEASONINGS!

★ Remember when you were a kid and went down to the old swimming hole . . . how you'd hurry to undress and then stand on the brink, trying to get up the courage to take that first dive? And then, after you were in the water, what a grand and glorious feeling it was?

It's just like that, when you're undecided about trying out B. F. M. SEASONING. You're hesitant about making that first test, but after you've made it and found out what a grand job B. F. M. SEASONING does for you, you'll experience that same satisfaction you did at the old swimming hole, and wonder why you delayed making the plunge.

Get in the swim now and find out how good your sausage can taste when it's seasoned with delicious B. F. M. SEASONING. Grab your phone and give Western Union a collect wire right now, for a trial drum of Wiener, Bologna, Minced Ham, or any other seasoning. We guarantee satisfaction.



★ You'll like BAKE-RITE PAPER PANS, too . . . they're easy to use and assure more profitable meat loaf sales.

★ *Basic* ★  
**FOOD MATERIALS**  
INC.

806 Broadway  
Cleveland 15

Per

• The  
la., has  
la., sal  
centrat  
It will  
of Wat

• Fred  
preside  
of Arm  
died re  
ada, M  
Armou  
and ca  
been p  
a subs  
He ret

• An  
Philade  
clared  
of zoni  
Chakof  
slaugh  
to pres

Anot

Osc  
Mayer  
the pu  
at Pra  
Januar  
the pl  
nent f  
area f  
sheep  
calves

The  
ageme  
Rober  
compa  
Hung  
Floyd  
It emp

Wit  
Carro  
Carro  
as the  
but o  
mour  
facilit  
piring  
& Co.  
to bu  
du Cl  
the g  
ness  
Mayer  
desk  
condu  
board  
quire  
Farm

The

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

- The Rath Packing Co., of Waterloo, Ia., has purchased the New Hampton, Ia., sales pavilion for use as a concentration plant for buyers of livestock. It will be managed by R. E. Carroll, of Waterloo.
- Frederick William Ellis, retired vice president and general traffic manager of Armour and Company at Chicago, died recently. A native of Ontario, Canada, Mr. Ellis became associated with Armour in its Kansas City office in 1891 and came to Chicago in 1900. He had been president of the Armour car line, a subsidiary transportation company. He retired in 1935.
- An opinion recently handed down by Philadelphia's judge, M. J. Eagen, declared that the Scranton, Pa., board of zoning appeals erred in refusing Max Chakofsky a permit for rebuilding a slaughterhouse without allowing him to present evidence that no permit was



"BIG FIVE NATIONS" QUINTUPLET CALVES READY FOR FAIR TOUR

Dr. L. J. Smith, Fairbury, Nebr., veterinarian who delivered the eight-months-old calves born last November 20 on the farm of Leo Schmoldt, loads "Russia" into a special trailer as "United States," "England," "China" and "France," left to right, await their turns. The calves, which weighed less than average at birth, are now full weight and full size for their age. They are billed to appear at the Nebraska State Fair; National Dairy Cattle Congress at Waterloo, Ia., and the Iowa State Fair at Des Moines.—Acme Photograph

## Another Wisconsin Plant

### Bought by Oscar Mayer

Oscar G. Mayer, president, Oscar Mayer & Co., Chicago, has announced the purchase of the Carroll Packing Co. at Prairie du Chien, Wis. Leased since January 1, 1946, the company purchased the plant on July 1 to provide permanent facilities in the Prairie du Chien area for buying cattle, calves, hogs and sheep and for slaughtering cattle and calves, Mr. Mayer said.

The plant will remain under the management appointed when it was leased. Robert Fletcher, veteran employee of the company, is general manager; Marshall Hungness is plant superintendent, and Floyd Gillingham, head livestock buyer. It employs about 60 persons.

With the selling of the plant the old Carroll corporation is dissolved. The Carroll firm began operations in 1940 as the William D. Carroll Packing Co., but operated for only ten months. Armour and Company then leased the facilities for five years, the lease expiring in December, 1945. Oscar Mayer & Co. leased it last January, with option to buy. The acquisition of the Prairie du Chien plant marks another step in the growth of Oscar Mayer. The business was founded in 1883 by Oscar F. Mayer, who today appears daily at his desk in the Chicago plant and actively conducts his work as chairman of the board. The Madison, Wis., plant was acquired by the firm in 1919 from the Farmers Cooperative Packing Co.

required for remodeling the plant in 1945. The building had been partially destroyed by fire early in 1946. Application for permission to reconstruct the premises was refused on the grounds that more than 50 per cent of the building had been destroyed and that, therefore, rebuilding was prohibited by the zoning ordinance which prohibited establishment of a slaughterhouse in that area. The matter was directed to a referee for further action.

- All meat markets in 76 Safeway and one Purity store in San Francisco were shut down on July 17 to enforce compulsory Monday closing demand of the AF of L Butchers' Union. Milton Maxwell, president of the Western Federation of Butchers, withdrew union cards at the stores.

- T. E. Robb, who joined Fearn Laboratories, of Chicago, recently, now represents the company in the San Francisco area. He was in charge of the Chicago office of John Morrell & Co., Ottumwa, Ia., for a number of years before he became associated with Fearn.

- The North Platte Rendering Co., North Platte, Neb., is building a horse packing plant in North Platte, Kirk Mendenhall, general manager, has announced.

- Independent meat packing plants of Seattle and Tacoma, Wash., serving a wide area in the Puget Sound district, are threatened with an impending walk-out of more than 1,000 employees if

union demands in regard to wage increases and sick-leave pay are not complied with. No definite date for the walkout has been set. Officials of Locals 186 and 554, of the AF of L, representing the workers, and officers of the Puget Sound Meat Packers Association, met on July 23 with Harold R. Conn, commissioner of the U.S. Conciliation Service, in an attempt to avert the strike. The controversy hinges on the union demand that an escalator clause governing wages be inserted in the contracts.

- The Northern Kentucky Food Dealers' Association is sponsoring a food show, October 6 to 13, at Covington, Ky. The last show, held in 1941, drew an attendance of 109,463 and an even larger attendance is expected this year.

- The Melbourne Locker Plant, of Melbourne, Ark., was incorporated, July 17, by H. E. Bursy, W. H. Jacobs and T. Simpson. The firm will enter the frozen food locker business and operate a slaughterhouse, selling retail and wholesale meats. Authorized capital was listed at 200 shares of no par value stock.

- Oscar Schmidt, president of the Cincinnati Butchers' Supply Co., Cincinnati, is the father of a son born on July 6.

- The Deaf Smith County Meat Co. of Hereford, Tex., a \$30,000 project undertaken by B. E. and Homer Brumley and Marvin and Stanford Knox, has received a permit and will shortly



begin production. The newly-completed building is equipped to handle 40 head of cattle and 20 hogs daily, and will also do custom slaughtering and process meat for home lockers.

● A permit has been issued to Peerless Frozen Foods & Locker Co. for construction of a locker plant, 40 by 154 ft. in area, costing \$25,000, at Riverside, Calif.

● R. E. Edwards, Portland, Ore., who was associated with Frye & Co., Seattle, for a number of years before retiring in 1940, died recently. He served as branch manager for Frye & Co. at Aberdeen, Wash., and Portland, Ore. Before going to the west coast he was employed by Nelson Morris & Co. in Chicago.

● W. L. Moorman, O. E. Owens and J. E. Milholen have incorporated the Hot Springs Packing Co., Hot Springs, Ark., with authorized capital stock of \$75,000.

● Al Newell has been named manager of the Roseville Frozen Food Bank. The firm recently opened a new plant at Roseville, Calif., with 1,100 lockers.

● Frank W. Ishum, 67, Kansas City, Kans., for many years employed by the Grain Valley Meat and Sausage Co., Kansas City, before retiring several years ago, died recently.

● The annual ranch tour of southeastern Kansas, sponsored by the Elk County Livestock and Cattlemen's Association, was held on July 17. The program included inspection of herds at several farms, demonstrations of DDT spraying and new methods of herd handling, a barbecue at noon and a talk by Governor Schoeppel in the afternoon.

● A. P. Schnell has started construction on a meat and food frozen locker plant on Imperial ave., San Diego, Calif.

● Arnold Feinberg, owner, Feinberg Sausage Co., Minneapolis, Minn., announced recently that his company intends to build a \$500,000 packing plant near the West Fargo, N. D., stockyards, if city approval can be obtained. He said that the plant will deal mainly in

kosher meats to be shipped to eastern markets. Capacity of the plant will be 400 cattle a day, and some calves, sheep and lambs will also be killed. Later the company would add facilities for canning and sausage manufacturing, Feinberg said.

● Formal opening of the West Branch, Mich., livestock auction yard, was held on July 15. The yard, one of the most modern in the state, consists of a main building, 160 ft. long and 60 ft. wide, 75 stock pens, unloading chutes, an office and a restaurant. Construction was recently completed, at a cost of \$15,000.

● The Central Rendering Co., Jefferson City, Mo., was opened recently by R. T. Abernathy and H. H. Roberts.

● The fifteenth annual Hull club picnic was held on July 20 at Pittsburg, Kans., with about 200 club members and their families attending. Victor Gerwert was general chairman and Alphonso Crosetto, vice chairman, of the picnic committee. The club was organized in 1926 by employees of the Hull & Dillon Packing Co.

● The Olympic Sausage Co., Seattle, Wash., will move to new quarters at 1919 Airport Way, in Seattle, this fall, when its new sausage plant and office building is completed. The two-story structure, 102 by 160 ft., will cost about \$70,000.

● The Fresno Meat Packing Co., Fresno, Calif., has obtained approval to construct a new meat processing building in Fresno, to cost approximately \$45,000.

● Armand L. Zimmerman, son of Samuel Zimmerman, owner of the Federal Packing Co., New Haven, Conn., has been appointed general manager of the firm. At the same time, Jack Dineen was named sales manager. The appointments were made to fill vacancies created by the recent resignations of L. E. Bryer and M. J. Rowan, former general manager and sales manager, respectively, who left the Federal Packing Co. to establish the B & R Packing

## Swift Promotes Two Men in Branch House Department

Changes in management of Swift & Company branch houses at Sumter, S. C., and Fayetteville, N. C., were announced recently. J. J. McCraney, Sumter manager, was transferred to Fayetteville as manager, where he succeeded Z. B. Davis, who retired recently after 40 years continuous service with the company. J. L. Heptinstall, of Charlotte, N. C., succeeded McCraney at Sumter.

McCraney has had shipping, sales, superintendent and management experience gathered with Swift & Company in the Carolina region during the last 21 years. Heptinstall has accumulated nearly 20 years service with Swift. He spent four years in the shipping department at Norfolk, Va., five years as a salesman and ten years as manager at various points in the Carolinas.

Co. Armand Zimmerman has been associated with his father in the business for the past 11 years, serving in almost every capacity in the plant. Dineen has been a Federal Packing Co. employee for ten years, and was a salesman at the time of his recent appointment.

● Mrs. Suzanne Gira, mother of Ted Gira, Chicago provision broker, passed away Friday, July 19. Funeral services were held Monday morning at St. Gregory's Church, with interment in St. Boniface Cemetery.

● A \$20,000 fire at the Kansas City Stock Yards on July 16, believed caused by a cigarette carelessly thrown on hay, destroyed 150 ft. of an elevated runway ramp in the trader's section. Six head of cattle perished, while about 800 head were removed to safety. Operations at the yards were not affected.

● Francis Whalen, 53, owner of the Whalen wholesale meat firm of Columbus, O., died of a heart attack on July 10. For the past 16 years the Whalen company has supplied meats to hotels and restaurants in the area.

● The Henry Fischer Packing Co., Louisville, Ky., recently purchased a gasoline-propelled locomotive from the War Assets Administration. Carl Fischer, president of the company, says that it will be used to switch both inbound and outbound shipments, saving time of freight handlers employed by the company.

● Leonard A. Peterson, manager of the Farmers Union locker plant at Minot, N. D., has announced that a slaughterhouse, costing \$65,000 to \$80,000, will be built near Minot as soon as materials can be obtained. He said that the plant will be available to "anyone who wants to use it."

● Roy Steidl, of the Equity Livestock Sales Association, Milwaukee, Wis., will be one of the speakers at a picnic of the Sauk County Farmers' Union at Loganville, Wis., July 28.

● Jesse C. Haller, 59, vice president and treasurer of the Kirchner Meat Packing Co., of Findlay, O., died in that city on July 14.



CAPITOL PACKING CO. PLANT ALMOST FINISHED

The \$250,000 construction and remodeling program of the Capitol Packing Co., 801 Kentucky ave., Indianapolis, Ind., is expected to be finished by August 1, Roy L. Dinkle, general manager, has reported. The plant has been operated the last few years by Stokley Foods, Inc., and during the war was used in the production of Type C ration meat and boneless beef for lend-lease orders. The entire operation of slaughtering, chilling, boning and freezing will be done in the 130 by 200 ft. structure shown above. The building was planned with the aid of Dr. G. A. Franz, inspector in charge of the Department of Agriculture's meat inspection work at Indianapolis and others in the Department. (Photo by courtesy of Indianapolis Star.)

in  
ment  
swift &  
Sumter,  
ere an-  
Sum-  
o Fay-  
ceeded  
y after  
th the  
arlotte,  
Sumter.  
sales,  
t expe-  
company  
he last  
nulated  
ift. He  
depart-  
rs as a  
ager at

een as-  
business  
almost  
Dineen  
employe  
man at  
ent.  
of Ted  
passed  
services  
St. Gre-  
in St.

as City  
caused  
own on  
elevated  
section.  
e about  
y. Oper-  
ected.

of the  
Colum-  
on July  
Whalen  
o hotels

ng Co.,  
ased a  
rom the  
Carl  
ny, says  
both in-  
saving  
oyed by

er of the  
Minot,  
ughter-  
00, will  
aterials  
he plant  
o wants

ivestock  
Vis., will  
ic of the  
Logan-

resident  
er Ment  
l in that

27, 1946



Ever note the perfection with which Nature covers the tomato with its paper-thin, tightly-fitting skin? For the best all-around appearance in sausages—for neater, easier slicing—for perfection of flavor and retention of freshness, there is nothing to compare with Wilson's Natural Casings.

**NATURE  
KNOWS  
BEST**

GENERAL OFFICES



CHICAGO 9, ILL.

*In every way sausage is best in*  
**WILSON'S NATURAL CASINGS**



**3/4"-1 1/4"-1 3/4" DIA.  
METAL HAND  
STAMPS**

**2 1/2" MOLDED  
RUBBER HAND  
STAMPS**

**PRICE ONLY  
\$3.50  
EACH**

**Conform to M.I.D.  
Regulations**

## LEGEND BRANDS for U. S. Inspected Establishments



**High in quality, long in life, low in cost!**

Great Lakes inspection legend stamps conform to all regulations, are made to typical high Great Lakes standards. The 3/4", 1 1/4" and 1 3/4" dia. metal stamps shown above have hand engraved brass face with steel body and border for added protection and longer life. The 2 1/2" dia. rubber stamp has vulcanized printing face permanently molded into aluminum retaining base. Fine hardwood handles on all stamps. Marking faces have sharp, clean, deep-cut letters. All sizes available at one low price of \$3.50 each. Order now!

**GREAT LAKES STAMP & MFG. CO.**  
2500 Irving Pk. Rd., Chicago 18, Ill.

## RUNAWAY WORLD HIDE MARTS AWAKE ALARM AMONG U.S. TANNERS

Runaway world hide markets, led by some European countries which are supposedly in a tight financial situation, are causing grave concern among American tanners, according to the Tanners' Council of America. The council said this week in a statement that price trends in world hide and skin markets have aroused both concern and criticism among U.S. tanners.

Prior to June 26 when international hide and skin controls were still in effect under the auspices of the 14-nation committee, the United States had been cooperating as fully as possible in maintaining price stability in world markets. When international controls were revoked and a free world market developed, it had been the hope of U.S. tanners that major importing nations would continue to exercise restraint in purchasing hides and skins. These raw materials are essentially by-products of which supply is relatively stable in the face of changing demand.

Tanners now point out the surprising fact that several European countries with presumably limited financial resources have been directly responsible for a rapid advance in world market hide and skin prices. For example, one or more European nations are reported to have paid a fraction better than 31c per pound for South American hides. Such quotations are regarded by the U.S. tanning industry with consternation in the light of known supplies and the availability on a huge scale of substitute materials.

The reason for U.S. tanners' concern with world prices is the fact that hides and skins are world market commodities. Trends abroad cannot fail to influence price developments in this country. Having held the line for five years, domestic tanners state they are anxious to avoid raw material price fluctuations which, they say, can only injure consumption of leather.

Uppermost in tanners' thinking is the knowledge that leather prices must follow hides and skins immediately since the latter are the principal cost in the manufacture of finished leather. The industry has taken note, moreover, of the heavy shoe production during the first six months of the current year, and skepticism has already been indicated regarding the possibility of maintaining output at higher price levels. Tanners also believe that a price level for hides and skins, and in turn leather, considerably higher than in recent years, could only provide a stimulus for the use of substitute and imitation materials.

T. B. Wilcox, president of the Pacific International Livestock Exposition, at Portland, Ore., has announced that after a lapse of four years the exposition will again be held this fall, October 5 to 12.

# NEVERFAIL

...for  
taste-tempting  
**HAM  
FLAVOR**

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

**H. J. MAYER & SONS CO., INC.**

6819 S. Ashland Ave., Chicago 36, Ill.

In Canada: H. J. Mayer & Sons Co., Limited, Windsor, Ontario



## SKINNING BELLIES GREEN

(Continued from page 12.)

green bellies and the adjustment can be made by tightening or loosening the knobs that house the pressure spring that holds the knife in position.

Since the machine skins the bellies closely, no meat is left on the skin. This results in a two-fold saving: first, the skins do not require fleshing and, second, the full yield of bacon is realized. Assuming that the hand skinners leave 1 oz. of meat on each skin—a conservative estimate for the average knife worker—the loss for a daily kill of 800 hogs at current prices would amount to \$20 to \$25 per day.

In the actual operation of the machine the skinner starts the motor with the clutch out. As a safety feature the machine is built so the clutch cannot be engaged unless the worker puts his foot into a pedal booth and steps on the pedal. The operator faces the feeding end of the running machine with the grippers open. With both hands holding the fresh belly down, the operator inserts the lower forward edge of the belly between the gripper jaws with the skin slightly below the pins of the male gripper bar. It is not necessary to open the end of the skin with a knife before inserting the edge of the slab into the gripper. The operator then steps on the foot pedal which starts the conveyor moving forward and at the same time he continues to exert a slight pressure forward on the slab until the gripper jaws are fully closed; this occurs just before the gripper bars reach the knife. The operator then lifts his hand from the belly and at the same time removes his foot from the pedal. The operator holds his foot off the pedal until the machine completes the cycle when the conveyor comes to an automatic stop.

### How Machine is Operated

While the skinning machine is still taking the skin from the belly, the worker can get the next piece ready for feeding into the machine. After the belly is completely skinned, the gripper with the skin continues to the end of its travel; there the gripper jaws open to release the skin. The machine cycle having been completed, it automatically stops at the loading and unloading position and a second set of grippers is now in the loading position.

A second worker removes the skinned bellies from the machine while the skins discharge into a chute or truck at the end of the machine. If the knife is in proper adjustment, all of the fat will be removed from the skin. The knife is mounted on a semi-compressed spring which permits it to tilt or teeter to contact the skin for efficient skinning and to remove all the fat.

As an added safety feature, the cam which engages the clutch is so machined that it must travel its full length. At this point the clutch is engaged and the brake is free or the brake is engaged and the clutch is free.

The machine can also be used to slice layers of fat from fat backs for covering loaves and other meat specialties. To perform this operation, machine is set to slice the desired thickness of fat from the fat back and is then reset to skin the balance of the fat back.

The average production of the skinning machine in either fat backs or green bellies is approximately eight pieces per minute, or a total of 480 green bellies, fat back or slabs of smoked bacon per hour. Bellies and fat backs up to 36 in. long and 14 in. wide can be handled by the machine.

Watch Classified page for good men.

## FLASHES ON SUPPLIERS

**AFRAL CORPORATION:** W. E. Oliver, general manager of Afral Corporation, announces that the firm has moved its main office from its New York location to 1933 S. Halsted st., Chicago 8, Ill., in order to serve better its customers in the packing industry.

**SHELLMAR PRODUCTS CORPORATION:** The Shellmar Products Corporation, printers on cellophane and glassine, recently promoted Robert L. Lee to the post of general sales manager. Lee, former New York territorial representative and eastern division sales manager, will have headquarters at the company's Mount Vernon, O., plant.



## Ryerson Ingenuity

### Provides Service

### *Despite Steel Shortage!*

It is true that today many kinds and sizes of steel are not always immediately available and there will be many of your inquiries and orders we cannot handle. But your Ryerson salesman knows the ins and outs of steel procurement and it is surprising what can be accomplished by close cooperation between us.

We may be able to suggest an alternate type or analysis that will serve, or a larger size that can be cut or machined to meet your requirements. Flame cutting or forming, welding and other fabricating processes often enable us to come through and help you complete a needed product.

We believe the steel shortage may ease somewhat during the coming months. But in the meantime we want you to know that our whole organization is carrying on; doing everything within its power to help every customer secure the steel he needs. We urge you to keep in touch with us.

# RYERSON STEEL

Joseph T. Ryerson & Son, Inc., Steel-Service Plants: Chicago, Milwaukee, Detroit, St. Louis, Cincinnati, Cleveland, Pittsburgh, Philadelphia, Buffalo, New York, Boston

## Use Patapar for:

Bacon wrappers  
Meat wrappers  
Butter wrappers  
Tub liners and circles  
Ham boiler liners  
Lard wrappers and  
bulk packaging units  
Carton and box liners  
and many other uses



## This is your Keymark

The Patapar Keymark is the nationally advertised symbol of wrapper protection. It was designed to be used on your printed Patapar wrappers as a way to tell customers your product is well protected. We'll include the Keymark on your printed Patapar at no extra cost.

## ... with Patapar you get complete wrapper printing service

Patapar\* Vegetable Parchment can be beautifully printed in bright colors and designs. We do the printing for you in our own plants which are completely equipped for printing Patapar by letterpress or offset lithography. We'll print your Patapar in one color or several colors. We'll create designs for you,

\*Reg. U. S. Pat. Off.

make sketches, suggest color combinations. We'll take care of every detail right up to the delivered job.

And remember, when you use Patapar you are using the best protective wrapper money can buy. It's got wet-strength. It's boil-proof, grease-resisting, odorless, tasteless.

**Paterson Parchment Paper Company • Bristol, Pennsylvania**

*Headquarters for Vegetable Parchment Since 1885*

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA

BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON ST., CHICAGO 2, ILL.



## FLETCHER'S LTD. OF VANCOUVER IN NEW PROCESSING PLANT

(Continued from page 10.)

Limited is strictly a specialty packing plant. Under the present system of government rationing production is smaller than the rated amount. Removal of Canadian quotas, and a free and normal hog supply, will permit the completion of Units 2 and 3 in the building program—a hog slaughtering floor and cattle killing department.

Ninety per cent of the dressed hogs used in the plant come from Alberta; all beef is local in origin.

The firm has 52 employees. Its sales staff of six includes two women. While women are something of a novelty on a packinghouse sales force, the owner, John Fletcher, reports that the experi-

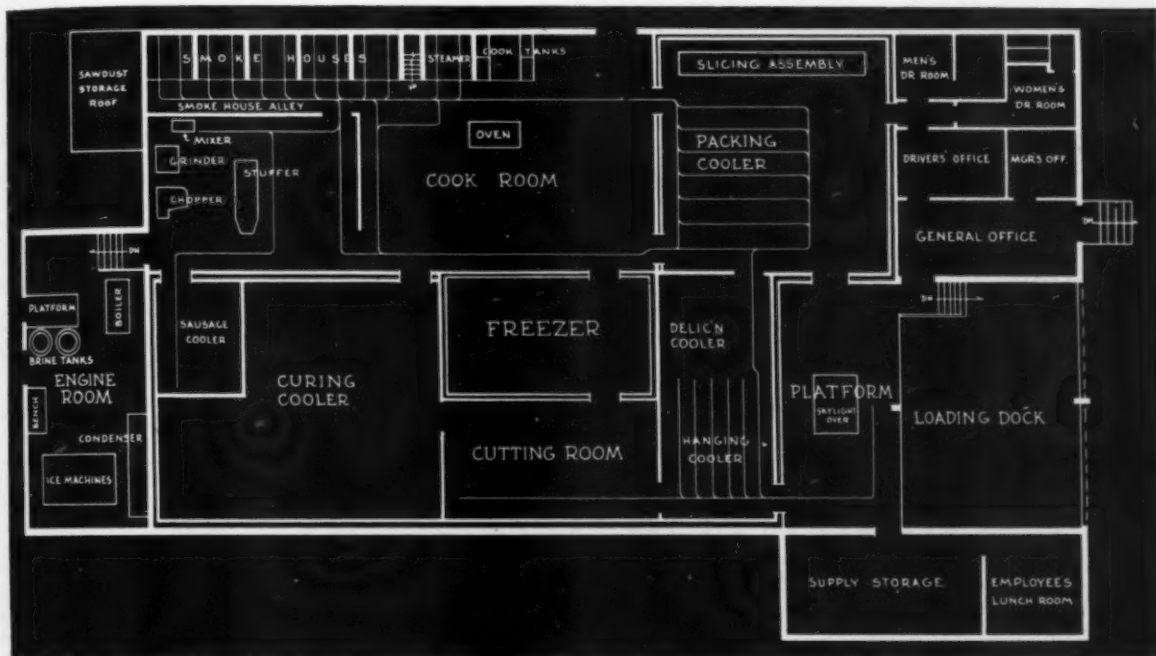
ment, which was tried as a war measure, has proved very successful.

Two years ago a new selling plan was put into effect. As many of the firm's 1,000 accounts are suburban dealers, the salesmen were finding it extremely difficult to make two calls a week on them. Under the new plan, however, the salesman contacts each dealer once a week and later in that same week an office staff member telephones the dealer for further orders. This allows the salesman to see all his customers at least once a week and also permits him to develop new prospects.

James Fletcher, founder of the firm, came from Scotland to the still young

but thriving city of Vancouver and opened a small meat market there in 1912. He started by selling fresh meat but soon turned to the production of cured and smoked meats and sausage. The firm's initial payroll consisted of one—the founder's young son, John. In 1936 on the death of his father John Fletcher succeeded to the ownership and management of the firm. He has now spent 32 years in meat packing.

Mr. Fletcher is assisted in the direction of the firm by his plant superintendent, Charles Inglis, who has been associated with the company for 25 years, and by Michael Baur, supervisor of the sausage department.



### Retail Meat Dealers to Hold First Postwar Meet

The sixty-first annual convention of the National Association of Retail Meat Dealers will be held August 4 to 8, at the Statler hotel in Cleveland, O. Equipment manufacturers from all over the United States will have displays at the meeting and outstanding merchandisers will be present to give practical demonstrations in merchandising ideas and cutting methods, locker plant operation, counter displays, packaged meats and store layouts.

Registration and the opening of exhibits will take place on Sunday, August 4, and the president's reception will be held that evening. On Monday the convention will be officially opened by Walter Stepke, of Cleveland, general convention chairman, who will introduce Adam Guth, national president of the association, who will preside during the convention.

John Milton, of the American Meat

Institute, will deliver the keynote address on Monday morning. Monday afternoon speakers will be John Hoppe, publisher of *Meat Merchandising*, and the Hon. Wendell Berge, assistant attorney general of the U. S. Department of Justice, Washington, D. C. On Monday night the T-Bone Club dinner will be given.

Panel discussions on "Self Service in Meats" and "Future Store Planning" will be held Tuesday morning, and on "Locker Plant Operation," Tuesday afternoon. The Cleaver Club party is scheduled for Tuesday night. A panel discussion on "Law and Your Business" on Wednesday morning will be followed by cutting and display demonstrations, with the afternoon free for sightseeing. The annual banquet will be held Wednesday night. On Thursday morning there will be a panel discussion on labor and the final business session will be held. Officers will be elected and the selection of the city for next year's convention will be made.

### PACKER EMPLOYE EARNINGS

Average hourly earnings in the slaughtering and meat packing industry in April reached \$1.074, the highest rate for any food industry except malt liquors, according to the U.S. Bureau of Labor Statistics. Hourly earnings were 15.1 per cent above April, 1945. Average weekly earnings for meat plant workers in April amounted to \$42.68 and were only slightly above 1945, but, at the same time, the workweek of 39.9 hours in April was 12.5 per cent shorter than a year earlier.

### HAVE YOUR GAUGES TESTED

Has your truck maintenance force checked the accuracy of the tire pressure gauges recently? B. F. Goodrich engineers have found variations up to 25 per cent inaccuracy in checking gauges. Your tires can be inflated properly only if your gauge is accurate.

**SAVE—  
TIME!  
LABOR!  
MONEY!**



**Use  
GRIFFITH'S  
KLENZALL**

*Fast-acting cleaner  
that quickly removes  
grease, slime, dirt*

With Klenzall it's no trick to do a first class clean-up job in a hurry—and thus save time, labor, and money.

The remarkable efficiency of Klenzall is produced by a special chemical not found in ordinary cleaners. That's why Klenzall gives speedy results in dissolving grease, removing slime, and eliminating dirt from walls, floors, lockers, bins, tables, and all kinds of equipment.

Many leading packers from coast to coast use Klenzall every day for a thorough clean-up job. Easy to use. And economical, too—one ounce makes a gallon of quick-acting scrub.

Try Klenzall in your plant for fast, thorough cleaning. Order a supply—TODAY.



*Klenzall—one of  
the many products of  
Griffith's famous laboratories.*

**The  
GRIFFITH  
LABORATORIES**

CHICAGO, 9 — 1415 W. 37th St.  
NEWARK, 3 — 37 Empire St.  
TORONTO, 2 — 115 George St.

**BRINE CURING HIDES**

(Continued from page 13.)

the vat. Only one pump is in use at a time; the pump forces the brine from the vat through three pipes into the bottom of the salt box. The latter is equipped with a false bottom (the upper part of the box is filled with salt) and the brine traveling upward through the height of the box is brought up in strength to a saturated solution. Ordinary hide curing rock salt is used in making the brine as well as in the salt box.

The temperature of the brine is held at approximately 50 degs. F. While no provision is made for direct refrigeration of the curing vat and brine, a secondary refrigerating effect is achieved through the fact that the entire curing cellar is directly beneath a refrigerated floor. It is necessary to circulate the brine through the salt box continuously because the strength of the solution is constantly being reduced by the addition of new wet hides which add surface and internal water to the salt solution in the vat.

Additional equipment consists of a sterilization tank, which can handle the entire charge of brine from the curing vat, and a holding tank in which the sterilized brine is stored. Thus, during normal operations, there is one charge of brine in the vat and another charge in the holding tank. The sterilization tank is equipped with an open live steam pipe and a traveling paddle at the top. At least once weekly, usually on a Monday when the maximum sedimentation has occurred in the vat brine charge, the solution is pumped from the curing vat into the sterilization tank.

**Coagulated Proteins Eliminated**

As the brine is pumped into the tank the live steam is turned on and the solution is heated until the protein in it, which is largely blood, coagulates and floats on the top as a scum. At this point the steam is turned off and the paddle is moved across the tank to skim off all the coagulated protein and other foreign material that has come to the top. It is extremely important that the steam be shut off when the protein coagulates for if the heat is allowed to remain on, the coagulated material sinks to the bottom of the tank. After the tank has been skimmed, the brine is pumped to the holding tank where it is allowed to cool and is held until it is needed to recharge the vat.

While the brine is being sterilized with steam, the curing vat is washed clean of all the foreign material and sludge that has settled in it during a week's operation. While the vat brine is still in the sterilization tank, the solution which has been held in the storage tank is pumped into the vat which then is ready for operation. After the holding tank has been emptied, the contents of the sterilization tank are pumped into it.

In the normal operating cycle the hide gang comes down at about 7

o'clock in the morning and removes the cured hides from the vat and allows them to drain in front of it. The drainage area is sloped and furnished with a sump from which the drained solution is pumped back into the curing vat. After the hides have been allowed to drain for about 30 minutes, they are packed in the standard manner, but without salt, and, when drained and bundled, are ready for shipment.

**Advantages of Brine Curing**

The brine system of curing hides has several advantages. Assuming that the packer could make arrangements to move his hides on a daily basis, he would need no cellar space for hide packs as the hides could be wrung out and shipped on the same day they were taken from the curing vat. However, normal market procedure does not permit this arrangement and makes it necessary to accumulate carload quantities.

Despite the fact that the packer still finds it necessary to store his brine-cured hides, considerably less space is required for such hides than for those cured in packs. Swift & Company has found that it can store one-third more hides cured by the brine method in the same curing cellar space used for pack-cured hides. Furthermore, the company's over-all space requirements are reduced if it only stores the brine-cured hides until a sufficient quantity is available for shipment.

Hides which are brine cured are free of salt stains so that there is no possibility of penalty for off-color. Likewise, because of the rapidity and positiveness of the cure there is far less danger of hair slips on brine-cured hides.

Since hides are more uniformly and thoroughly cured, they will keep better under adverse conditions.

Since there is no salt tare and very seldom a manure allowance on brine cured hides, freight charges on all tare allowances and most of the manure allowances are saved.

**Less Salt Required**

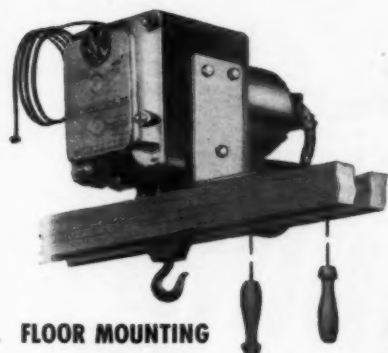
While Swift does not have figures available, its operating experience with the brine system indicates that less salt is used. The salt employed is confined to the amount absorbed by the hides during the cure; there is no excess to be shaken from the hide prior to shipment. The salt resulting from such shaking always has dubious value as second salt. Moreover, no salt is purged from the hide pack and washed down the drain during cellar clean-up.

As far as yield is concerned, the packer has found that both systems give about the same results. The difference in shrink between the two methods on a yearly average is scarcely more than a few tenths of 1 per cent. While at the beginning the company could get a premium for its brine-cured hides, in recent months it has been receiving the same price for both types of product. This, of course, has been due to the

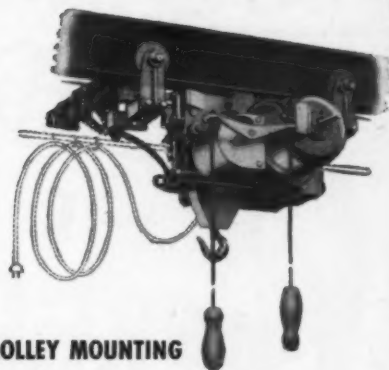
# Three Excellent R&M Hoists for Small Plants



**SINGLE  
HOOK  
MOUNTING**



**FLOOR MOUNTING**



**TROLLEY MOUNTING**

These R & M electric hoists for knocking pen and dressing floor duty are saving time—*earning money*—for small plants all over the country. They are built with the same general construction features, the same *painstaking* care, as are the larger, higher-capacity units. Speedy, dependable R & M hoists serve *every* packing plant purpose. Write today.

## Specifications

Capacity, 1000 lbs. Speed (60-cycle motor) 32 f.p.m. Lift, 20 ft. Heat-treated alloy-steel gearing and roller bearings, oil-bath lubricated. Automatic holding brakes. Upper limit switch. Reliable drum-type controller. Totally enclosed ball-bearing motor for 220-440 V., 3-phase, 60-cycle current, or 110-220 V., D.C.

*"Take It Up with R & M." Distributors from Coast to Coast.*

**ROBBINS & MYERS • INC.**

HOIST & CRANE DIVISION • SPRINGFIELD, OHIO  
In Canada: Robbins & Myers Co., of Canada, Ltd., Brantford, Ont.

MOTORS • HOISTS • CRANES • MACHINE DRIVES • FANS • MOYNO PUMPS • FOUNDED 1878



## The Most Simple Method of Handling Packing Plant Loads is always the Best Method

Elwell-Parker can aid in finding your "best method!" The E-P Man will *originate* special attachments such as the Vat-Handler—or will plan modern Truck Systems to speed your Packaged Products in Master Unit Loads through processing to your customers—with increased profit to you and them.

Write or wire The Elwell-Parker Electric Company, 4528 St. Clair Avenue, Cleveland 14, Ohio.

**ELWELL-PARKER**  
**POWER INDUSTRIAL TRUCKS**

Established 1893

*Now is the time to call on*

**VIKING**

To Help You  
With Your  
Pumping Problem



In spite of the fact that pump deliveries are still in the future, it is a wise policy to plan now for their inclusion later. It is time to discuss your requirements for expansions, replacements and new designs. Check carefully your installation problems.

If you have a question concerning the type of pump needed and how best to install it for greatest efficiency, now is the time to work out these details.

Viking's nation-wide sales and service organization is ready to lend a helping hand. Write today for free folder 46SS. It shows the latest in Viking Rotary Pumps.



See Our  
Catalog In  
SWEETS

**VIKING PUMP COMPANY**  
CEDAR FALLS, IOWA



For more  
*Sales*



Manufacturers of  
**CONCENTRATED  
SEASONINGS**

**NATURAL SPICE  
SEASONINGS**

IMPORTERS AND GRINDERS OF PURE NATURAL SPICES

*of*  
**Superior  
FLAVOR**

Better and Better since 1901

**ASMUS BROS.**

523 East Congress • Detroit 26, Mich.



*This  
User Says—*

"after careful investigations were made, we  
equipped our trucks with Dole Plates."

"They are doing their job well and no repairs  
have been necessary."

(complete letter on request)

Dole Plates are also invaluable in Fast Freezing  
and Storage Rooms.

Ask your Body Builder, or Refrigeration Dealer

**DOLE REFRIGERATING COMPANY**

5910 N. Pulaski Rd., Chicago 30, Ill.

New York Branch 103 Park Ave., New York 17, N. Y.



fact that all hides have been at OPA  
ceiling levels.

Use of the method places Swift in a  
position where it can satisfy demand  
for hides that are salt-stain free. While  
there is a saving in labor cost, the big  
job of folding and putting the hides in  
packs and, later, in shipping bundles,  
remains. The savings achieved by elimi-  
nating the salt spreader and the shakers  
are in part offset by the fact that a  
man is required to supervise the opera-  
tion of the vat. The vat, of course, must  
be loaded and unloaded manually.

It is worth noting that the company  
does not segregate its hides so as to  
brine-cure only the better grades. The  
use of brine curing is not limited to  
the winter months when hides are  
heavily manured.

### SHORT AGING BEST FOR BEEF TO BE FROZEN

Recent research at the Cornell Uni-  
versity agricultural experiment station  
indicates that beef can be aged too long  
before it is frozen. Many frozen food  
locker plants are being asked to age  
beef too long before it is wrapped for  
freezing, according to Prof. J. I. Miller  
of the experiment station.

Dr. Miller and co-workers have re-  
cently completed a series of studies on  
beef aged for fresh consumption and  
beef aged for freezing. He stated that  
"high quality, well-finished beef may be  
aged about five to nine days for freez-  
ing and about two weeks for immediate  
fresh consumption." Actually, the ex-  
perimental work shows that after a two-  
day chilling period before freezing,  
further aging has little influence on the  
tenderness of the cooked beef. Freezing  
seems to give the same effect as aging,  
as far as tenderness is concerned.

The studies also show that lower  
grades of less finished beef should not  
be aged more than five days before  
freezing.

### FLASHES ON SUPPLIERS

**JIM BAKER AND ASSOCIATES:**  
W. F. Purdy and M. J. Margoles, two  
experienced Milwaukee, Wis., advertis-  
ing men, have joined the staff of the Jim  
Baker and Associates advertising  
agency. The agency, which is located in  
Milwaukee, handles industrial accounts.

**ALUMINUM CO. OF AMERICA:**  
The Aluminum Co. of America has filed  
application with the Civil Production  
Administration for permission to erect  
an aluminum die casting manufactur-  
ing plant at Des Plaines, Ill. The new  
plant, with 190,000 sq. ft. of floor space  
and employing 500 workers, would en-  
able Alcoa to better serve its customers  
in the Midwest.

**LIQUID CARBONIC CORP.:** George  
T. Jahnke has been appointed director  
of advertising of the Liquid Carbonic  
Corp., Chicago, P. F. Lavedan, presi-  
dent, announced recently.



# The Perfect<sup>\*</sup> BINDER



**FOR WIENERS, BOLOGNA,  
SPECIALTY LOAVES**

*because*

**HIGH PROTEIN  
LOW FAT**

Rich in food value, Special X Soy Flour contains 50% protein. Its low fat (7%) and low moisture (5%) content make it the "perfect" binder.

Special X Soy Flour pays its way doubly because it is a complete binder, low in cost and high in efficiency.

**SAVES**

**A  
BETTER  
PRODUCT**

It's a better product because Soy improves texture, holds freshness, reduces shrinkage, improves appearance, retards discoloration.

**Special X SOY FLOUR**

**Meatone GRITS**

**Write for FREE Samples**

**SPENCER  
KELLOGG**

**AND SONS, INC.**

DECATUR 80, ILLINOIS

## New Trade Literature

**Centrifugal Pumps (NL 296).**—Publication of a profusely illustrated 16-page catalog dealing with "Two-stage Centrifugal Pumps" has been announced by the Ingersoll-Rand Co. The pumps, designed to operate at motor, turbine or engine speeds, are offered for an extensive variety of industrial uses. Full cut-away views of installations and special features, plus tables of performance, are offered in the catalog.—Ingersoll-Rand Co.

**Industrial Masks (NL 298).**—The Mine Safety Appliances Co.'s new bulletin describing and illustrating industrial masks for protection against smoke, gases, dust and vapors has recently been released. New "all vision" face pieces with built-in fog-proof construction, made of comfortable-to-wear molded rubber, are featured. The bulletin also contains a broad selection of canisters to be used with the M.S.A. masks.—Mine Safety Appliances Co.

**Protective Coating (NL 299).**—The Nukem Products Corp. has released a booklet on Nukemite, a newly developed product now available for industrial use. The product is a blend of resins combined to allow application by brushing, spraying or dipping methods, and it hardens to an impenetrable plastic film. Nukemite offers protection against corrosive acids, alkalis and solvents. The coating can be applied to any surface.—Nukem Products Corp.

**Power Conveyors (NL 300).**—A bulletin is available presenting a pictorial story of the varied uses of a standard power belt unit, tradenamed "Floor-Veyor." Colored photographs depict the solution to many material handling problems of special interest to packing and frozen foods processing plants. Engineering data and detailed specifications are contained in the folder, plus a description of the time and money saving features.—Rapids-Standard Co., Inc.

**Industrial Floors (NL 304).**—A new bulletin has been released by the Walter Maguire Co., emphasizing nine desirable features in heavy-duty flooring and nine benefits to be derived from those features. Test data are cited demonstrating how extra employee safety, faster movement of goods and lower handling costs are realized through use of 100 per cent emery aggregate in floors. Illustrations showing how emery floors have been successfully applied to many types of industries, are also included.—Walter Maguire Co., Inc.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (7-27-46).

Nos. ....  
Name .....  
City .....  
Street .....

**C-D**

TRADE MARK

**THE QUALITY TRADE MARK**



**For Grinder Plates and Knives  
that Cost Less to Use**

**COME TO SPECIALTY!**

### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

### C-D CUTMORE KNIVES

### C-D SUPERIOR KNIVES

### B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.

**Excels  
IN EVERY  
DETAIL**

B & D Machines have proved their ability to deliver "top" efficiency—to increase yields—and to save money, time and labor day-in and day-out, year after year—with a minimum of servicing and parts replacements.

Such remarkable sustained efficiency has been possible because B & D Machines have always been precision-built, to most exacting standards, of the finest materials and workmanship. Before going into production, each model has always been subjected to countless tests to make it thoroughly practical, convenient—easy-to-use.



## COMBINATION RUMPBONE SAW and CARCASS SPLITTER

An electric motor-driven, reciprocating saw especially designed for splitting beef carcasses

These are some of the reasons why B & D are selected to do their respective jobs—place your order NOW for delivery at the earliest date possible.

Ask also about  
Pork Scribe Saw  
Beef Rib Blocker  
Ham Marking Saw  
Hog Backbone Marker  
Beef Scribe Saw

★ More Than 3000 B & D Machines Now in Use—Cutting and Scribing Meat Faster, Better, at Lower Cost!

**BEST & DONOVAN, 332 S. MICHIGAN AVE. • CHICAGO 4, ILL.**



## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

*Inquiries Invited*

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4



when planning to use  
**SOYA FLOUR**  
order from

Shellabarger Soybean Mills, Decatur, Ill.

Packhouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES



For Details and Prices:

PROMPT  
DELIVERY

Write

## Round Nose CHARGING TRUCKS

Here is a St. John Truck that is designed for use where material is to be dumped. The body is 12 gauge steel, hot dipped galvanized after fabrication. It is also reinforced at every point of strain. Available with 20- or 36-inch steel wheels, or 36-inch wood wheels.

Write for Circular J27



No.  
68

**E. G. JAMES COMPANY**

316 S. LA SALLE ST.  
CHICAGO 14, ILL.

Phone  
HARRISON 9066

# PROVISIONS AND LARD

## Weekly Review

### Decontrol and Ceilings

(Continued from page 9.)

maximum prices of agricultural commodities, establishes some other price.

4: Livestock or livestock food or feed products which the price decontrol board on or before August 20, directs shall not be subject to maximum prices and regulations and orders under the act, may later be made subject to regulation if the board finds (a) that the price of such commodity has risen above a price equal to the lawful maximum price in effect June 30, 1946, plus subsidy and (b) that such commodity is in short supply and that its regulation is practicable and enforceable and (c) that the public interest will be served by such regulation. A commodity made subject to regulation in accordance with this provision shall continue subject to regulation without regard to the decontrol provision.

5: The price decontrol board shall have power in connection with livestock and livestock food or feed products to determine whether any subsidy or any part, in effect prior to June 30, shall be re-established in whole or in part.

### USDA Gets Control

6: Authority over agricultural commodities is transferred to the Secretary of Agriculture, and price controls cease to be applicable on all agricultural commodities not certified as being in short supply by the Secretary of Agriculture (except those covered by special provisions) as of the first day of any calendar month which begins more than 30 days after the date of enactment of the bill. The Secretary may recommend, with the written consent of the price decontrol board, re-establishment of such maximum prices as he deems necessary in the case of agricultural commodities which subsequently become in short supply after controls have been removed. The Secretary is authorized also to recommend price adjustments for controlled agricultural commodities in order to increase production, and the Price Administrator is required, within ten days after receipt of such recommendation, to make such adjustment.

7: After December 31, 1946, all agricultural commodities, with the exception of those which are important to business or living costs are to be decontrolled, regardless of whether they are in short supply or not. Maximum prices may not be established in the case of an agricultural commodity unless a regulation or order establishing a maximum price with respect to such commodity has been issued in connection with this Act prior to April 1, 1946.

8: Whenever a special set of circumstances exists in the case of certain

products (hides, tallow, etc.) derived from livestock or food or feed processed therefrom, maximum prices for such products shall provide a return to processors, manufacturers and distributors of the current raw material costs computed at least once every 60 days, the conversion or distribution costs, and a reasonable profit. This provision may become important in the case of those livestock by-products on which maximum prices are in effect in the event price controls are not restored after August 20, on livestock, meats or meat products.

9: An independent price decontrol board of three members is established to which appeals may be taken from decisions of the Price Administrator or Secretary of Agriculture on questions of decontrol. Such petitions for decontrol may be filed by the OPA advisory committee for the industry involved, where, in the judgment of the committee, the policies and standards set forth in the law require the OPA Administrator or the Secretary of Agriculture to remove maximum prices for the commodity involved.

10: The amount of subsidies which may be paid is limited to \$1,000,000,000 and provision is made for termination of food subsidies not later than April 1, 1947. Provision also is made that when rollback subsidies are discontinued OPA must permit an increase in ceiling prices of the commodities affected of at least an amount equivalent to the amount of the discontinued rollback subsidy.

### Base Period Is 1940

11: The calendar year 1940, or in the case of an industry customarily keeping its accounts on a fiscal year basis, the industry's fiscal year 1940, is established as the base period for the purpose of assuring that adequate general price levels shall be established and maintained for any product of a producing, manufacturing or processing industry. Such price levels shall return on an overall average industry basis the dollar price during the base period plus increased costs since the base period of producing, manufacturing or processing. This standard is deemed to be complied with if such prices on the average are equal to the average total cost of the products plus the industry's average overall profit margin on sales in the base period.

This provision of the bill will be important in the event livestock and meat become subject to price controls after August 20, 1946.

12: The Office of Price Administration is allowed 30 days after the enactment of the bill to conform with provisions in the bill providing new price ceiling formulas.

### Set New Ceilings on All Canadian Beef

MONTREAL—The Wartime Prices and Trade Board has announced its revised schedule of beef pricing and grading, designed to provide a more workable system of meat distribution, became effective across Canada July 22. The new system was announced July 3 when the board disclosed that wholesale ceilings on top grades of beef would be raised 2c per lb. effective July 20, with some isolated increases in retail ceilings.

The new system will replace the former pricing schedule, partially suspended from May 27 to July 20, when the wholesale ceiling prices were temporarily removed on red and blue brand beef to encourage marketings on top-quality cattle. The board said the new wholesale schedules, while involving some "slight" increases to the consumer on the three top grades, should mean "substantially higher" returns to the producer of good quality cattle than was obtainable under the previous order.

Board officials said the new pricing schedule will involve price changes to the consumer varying from 2c per lb. below, to a maximum of 6c per lb. above previous price levels.

### QMC MEAT PROCUREMENT CUT 48 PER CENT IN JUNE

The U. S. Army Quartermaster Corps said this week that it is below its stock levels on both fresh meats and butter at this time, but is purchasing only what is absolutely necessary until prices become more stable. The drastic shortage of meat during June caused a drop in Quartermaster Corps meat procurements of a little more than 48 per cent.

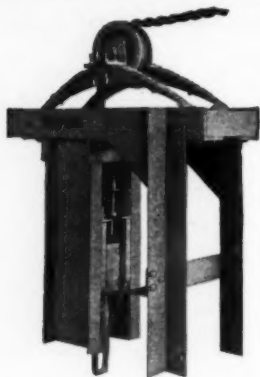
Procurements of meat during May, including lard and lard substitutes, were 43,730,457 lbs. as compared with 22,496,474 lbs. during June. These are total procurements for the armed forces which include, beside the Army, the Navy, the Marine Corps, Coast Guard and the Maritime Commission.

### AMENDMENT 27, WFO 42

The U. S. Department of Agriculture has announced that, through amendment 27 to War Food Order 42, U. S. Public Health Service hospitals will be included in the list of agencies exempt from restrictions covering purchases of fats and oils. This amendment became effective July 1.



# LAND 'EM SAFELY



The "Boss" Automatic Landing Device No. 401, practical, positive acting, is essential for the safe landing of cattle on the bleeding rail. Equipped with automatic limit switch to stop the motor and apply the magnetic brake, it holds the beef in proper position for safe landing. Shock absorber prevents transmission of shocks to gears in the hoist. Write for particulars—"BUY BOSS" for Best Of Satisfactory Service.

THE *Cincinnati*  
BUTCHERS' SUPPLY COMPANY



Equipment for the Meat and Rendering Industries Since 1888  
805 S. ELWOOD PLACE STATION, CINCINNATI 18, OHIO, U. S. A.  
224 W. Exchange Ave. Union Stock Yards, Chicago 4, Illinois.

## STANDARD PORTABLE PILERS MAKE EVERY INCH OF STORAGE SPACE HANDY



Investigate these two Standard machines:

### The HANDIPILER

Loads, unloads, elevates, stacks — handles cartons, bags, other packages up to 100 lbs. Light weight. Completely portable and self-contained. Available in four heights; adjustable up to 7-1/2, 8-1/2, 9-1/2 and 10-1/2 ft.; in two widths with 14 inch and 24 inch belt.

### The HANDIBELT

An all purpose incline, decline or horizontal belt portable conveyor. Handles boxes, cartons, crates, bags. Either end may be raised or lowered. Elevates from 10 inches to 6 feet 3 inches, or from 30 inches to 7 feet 6 inches or any angle between.

For complete information write for Bulletin NP-76

STANDARD CONVEYOR COMPANY • North St. Paul 9, Minnesota

STANDARD Gravity or Power CONVEYORS

## MEAT AND SUPPLIES PRICES

Chicago and New York

### Chicago WHOLESALE FRESH MEATS

Week ended  
July 25, 1946  
per lb.

#### CARCASS BEEF

Choice native steers—	
All weights	34@41
Good native steers—	
All weights	27@35
Commercial native steers—	
All weights	24@32
Cow, commercial	22@24
Cow, canner and cutter	22@24
Hindquarters, choice	44
Forequarters, choice	37
Cow, hindquarter, comm.	24
Cow, forequarter, comm.	22

#### BEEF CUTS

Steer loin, choice	58@65
Steer loin, good	49@54
Steer loin, commercial	40@47
Steer round, choice	38@48
Steer round, good	36@42
Steer rib, choice	38@45
Steer rib, good	32@40
Steer rib, utility	32@40
Steer sirloin, choice	32@40
Steer sirloin, good	32@40
Steer chuck, choice	26@30
Steer chuck, commercial	24@31
Steer brisket, choice	24@31
Steer brisket, good	21@26 1/2
Steer back, good	20
Fore shanks	20
Hind shanks	20
Beef tenderloins	20
Beef plates	20

### FRESH PORK AND PORK PRODUCTS

Reg. pork loins,	
und, 12 lbs.	44 @ 45
Picnics	31 @ 32
Skinned shldrs., bone in.	34 @ 35
Spareribs, under 3 lbs.	8 @ 9
Boston butts, 3/8 lbs.	39 @ 40
Boneless butts, c. t.	39 @ 40
Neck bones	9 1/2 @ 7 1/2
Pigs' feet	24 @ 25 1/4
Kidneys	15
Livers	24 @ 25 1/4
Brains	12 @ 14
Ears	10
Snouts, lean lb.	11 1/2 @ 12 1/2
Carlot basis, Chgo., loose basis.	

### SAUSAGE MATERIALS

Reg. pork trim. (50% fat)	24 @ 26
Sp. lean pork trim, 85%	40 @ 42
Ex. lean pork trim, 95%	44 @ 45
Pork cheek meat	23 @ 27
Boneless bull meat	31 @ 32
Boneless chucks	32 @ 34
Shank meat	27 @ 30
Beef trimmings	25 @ 27
Dressed canners	20 @ 21
Dressed cutter cove.	20 @ 21
Dressed bologna bulls	25 1/2 @ 27
Pork tongues	24

### VEAL—HIDE ON

Choice carcass	33
Good carcass	26 @ 31
Choice saddles	30

### BEEF PRODUCTS

Brains	8 @ 10
Hearts	19 @ 20
Tongues, fresh or fr.	35
Tripe, scalded	10 @ 12
Tripe, cooked	13 @ 14
Livers, unblemished	39 @ 45
Kidneys	19 @ 20
Cheek meat	19 @ 20
Lips	10 @ 11
Lungs	6 @ 7
Melts	6 @ 7

### SPICES

(Basis Chgo., orig. bbls., bags, hals.)

	Whole	Ground
Allspice, prime	29 1/4	30 1/4
Resifted	30 1/4	31 1/4
Chili powder	22	23
Cloves, Zanzibar	22	23
Ginger, Jam., unbl.	23	24
Cochin	23	24
Mace, fcy. Banda	23	24
East Indies	23	24
E. & W. I. Blend	23	24
Mustard flour, fcy.	23	24
No. 1	23	24
West India Nutmeg	23	24
Paprika, Spanish	23	24
Pepper, Cayenne	23	24
Red No. 1	23	24
Pepper, Packers	23	24

### SEEDS AND HERBS

	Whole for Sam.	Ground
Caraway seed	30	36
Cumin seed	45	50
Mustard sd., fcy. yel.	25	26
Brook	29	30
Marjoram, Chilean	30	31
Oregano	14	17

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hae)	
in 425-lb. bbls., del.	\$ 8.75
Saltpeter, n. ton, f.o.b. N. Y.	
Dbl. refined gran.	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd., gran. nitrate of soda	4.00
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.75
Medium, kiln dried	12.75
Block, bulk, 40 ton cars	8.50
Sugar—	
Rav. 98 basis, f.o.b.	
New Orleans	5.50
Standard gran., f.o.b. refiners	6.10
(25%)	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	
less 2%	5.15
Dextrone, in car lots, per cwt., (cotton)	4.50
in paper bags	4.75

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	30 @ 35
Domestic rounds, over 1 3/4 in., 140 pack	50 @ 60
*Export rounds, wide, over 1 3/4 in.	80 @ 90
Export rounds, medium, 1 1/2 to 1 3/4 in.	40 @ 50
Export rounds, narrow, 1 1/4 in. under	70 @ 80
No. 1 weasands, 22 in. up	7 @ 9
No. 1 weasands, 24 in. up	6 @ 8
No. 2 weasands	5 @ 6
No. 2 bungs	10 @ 12
Middle sewing, 1 1/4 in.	1.00 @ 1.25
Middle, select, wide, 2 @ 2 1/4 in.	1.10 @ 1.35
Middle, select, extra, 2 1/4 @ 2 3/4 in.	1.35 @ 1.50
Middle, select, extra, 2 3/4 in. & up	1.50 @ 1.75
Dried or salted bladders, per piece:	
12-15 in. wide, flat	9 @ 10
10-12 in. wide, flat	6 @ 7
8-10 in. wide, flat	3 @ 4
Pork casings:	
Extra narrow, 20 mm. & dn.	2.40 @ 2.50
Narrow mediums, 29 @ 32 mm.	2.40 @ 2.50
Medium, 35 @ 38 mm.	2.00 @ 2.25
Spe. medium, 35 @ 38 mm.	2.00 @ 2.10
Wide, 38 @ 43 mm.	1.90 @ 2.00
Extra wide, 43 mm.	1.75 @ 1.90
Export bungs	25 @ 26
Large prime bungs	19 @ 22
Medium prime bungs	14 @ 16
Small prime bungs	11 @ 13
Middle, per set	32 @ 35



## VEGETABLE OILS

White, deodorized, summer oil,  
in tank cars, del'd Chicago...14.63  
Yellow, deodorized, salad or winter-  
ized oil, in tank cars, del'd  
Chicago...15.03  
Raw soap stocks:  
Cents per lb. del'd in tank cars.  
Cottonseed foots, basis 50% T.F.A.  
Midwest and West Coast...4  
East...4 @4%  
Corn foots, basis 50% T.F.A.  
Midwest...3%  
East...3% @4  
Soybean foots, basis 50% T.F.A.  
Midwest and West Coast...3%  
East...3% @4  
Soybean oils, in tanks, f.o.b.  
mills, Midwest...11%  
Corn oil, in tanks, f.o.b. mills...12%

Manufacturer to jobber prices, f.o.b.

## New York

### FRESH PORK CUTS

Western  
Pork loins, fresh, 12 lbs. dn...42  
Shoulders, regular...35  
Butts, regular 3/8 lbs...40  
Hams, regular, under 14 lbs...42  
Hams, skinned fresh, under  
14 lbs...42  
Picnics, fresh, bone in...35  
Pork trimmings, ex. lean...46  
Pork trimmings, regular...33  
Spareribs, medium...29  
Boston butts, 3/8...39

### SMOKED MEATS

Reg. hams, under 14 lbs...Unquoted  
Reg. hams, 14/18 lbs...Unquoted  
Reg. hams, over 18 lbs...Unquoted  
Sld. hams, under 14 lbs...48  
Sld. hams, 14/18 lbs...48  
Sld. hams, over 18 lbs...48  
Picnics, bone in...40  
Bacon, Western, 8/12 lbs...38  
Bacon, City, 8/12 lbs...39  
Beef tongues, light...42  
Beef tongues, heavy...42

## ST. LOUIS HOGS IN JUNE

Receipts, weights and range  
of top prices for hogs at St.  
Louis National Stock Yards,  
Ill, for June, 1946, with com-  
parisons reported by H. L.  
Sparks & Co., were:

	June, 1946	June, 1945
Total receipts	77,337	147,507
Average weight, lbs.	229	242

Top prices:	June, 1946	June, 1945
Highest	\$14.80	\$14.70
Lowest	14.80	14.70
Average cost	14.72	14.65

## CALIF. SLAUGHTER

State-inspected kill of live-  
stock for June, 1946:

	No.
Cattle	22,471
Calves	20,096
Hogs	6,944
Sheep	31,424

Production for the month:

	Lbs.
Sausage	1,339,622
Pork and beef	2,351,001
Lard and substitutes	43,840
Total	3,734,463

Plants under state inspection June  
28, 1946, 178. Plants under state ap-  
proved municipal inspection June 30,  
1946, 128.

## DRESSED VEAL

### Hide off

Choice, 50@275 lbs...30@32  
Good, 50@275 lbs...29@30  
Commercial, 50@275 lbs...27@30  
Utility, 50@275 lbs...25@30

## DRESSED SHEEP AND LAMBS

Lamb, choice...36  
Lamb, good...34%  
Lamb, commercial...32%  
Mutton, good & choice...18%  
Mutton, utility & cull...14@16

## COOKED HAMS

Cooked hams, skin on, fattened,  
8/down...Unquoted  
Cooked hams, skinless, fattened,  
8/down...65

## NEW YORK

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in  
July 24, under 80 lbs...\$31.00@32.75  
81 to 99 lbs...31.00@32.75  
100 to 119 lbs...31.00@32.75  
120 to 139 lbs...31.00@32.75  
140 to 159 lbs...31.00@32.75  
160 to 179 lbs...31.00@32.75  
180 to 199 lbs...31.00@32.75

## BUTCHERS' FAT

Shop fat...84.50  
Brent fat...5.50  
Edible suet...6.00  
Inedible suet...6.00

## VEAL AND LAMB PRODUCTS

Brains...9%  
Calf Livers, Type A...49%  
Sweetbreads, Type A...39%  
Lamb tongues...15



**Iowa Beef & Provision Co., Inc.**

**WHOLESALEERS • BONERS**

**BEEF • PORK • VEAL • LAMB**

*also*

**ALL KINDS OF OFFAL**

**CARLOADS • TRUCKLOADS • MIXED LOADS**

*We Bone All Grades of Gov't Sel-Aside Beef*

**848-852 FULTON MARKET  
CHICAGO 7, ILLINOIS  
TELEPHONES: CHESAPEAKE 2933-34-35**

★  
**SAUSAGE  
CASINGS**  
★

**MAX SALZMAN, INC.**  
4916 SOUTH HALSTED ST.  
CHICAGO 9, ILL.

## OLIVE OIL IMPORT CONTROLS ON AGAIN

The Department of Agri-  
culture has issued an amend-  
ment to food import regula-  
tions freeing 11 classes of  
food from import controls, re-  
instating controls on one  
other, and revising regula-  
tions covering three others.  
Edible olive oil, which was  
removed from controls July  
5, 1944, is again being placed  
under import restrictions be-  
cause of shortage of this  
commodity in the U. S. Foods  
removed from import controls  
are: cohune nuts and kernels  
and cohune nut oil.

## SOUTHERN LIVESTOCK KILL

Livestock slaughtered in  
packing plants and abattoirs  
during June, 1946, in Ala-  
bama, Florida and Georgia  
amounted to:

	June, 1946	June, 1945
Cattle	23,850	34,282
Calves	14,398	24,073
Hogs	33,358	45,244
Sheep	9,398	6,744

## Low-Cost, Safe Way to Kill Obnoxious Odors

When you want to kill obnoxious odors in freezers, offal drums, defeathering and chicken killing rooms, put fast-acting Oakite TRI-SAN to work.

Here's the procedure: Make up recommended solution of Oakite TRI-SAN. Apply to offending areas. Do not rinse, simply leave protective solution on area. You'll find this safe, mildly alkaline material completely *destroys* odors—doesn't merely mask one with another! Used as directed, Oakite TRI-SAN also disinfects and removes light soilage in that one-swab operation. And this 3-way sanitation is yours at a penny per gallon solution! Specially prepared 20-page booklet gives full details. Write on letterhead for your FREE copy.

### ASK US ABOUT CLEANING

Sheep Blocks  
Beef Trolleys  
Meat Loaf Molds  
Cutting Room Floors  
Ham Boilers  
Retort Baskets  
Belly Boxes  
Dollies & Trucks

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.  
Technical Service Representatives in Principal Cities of the U. S. and Canada

**OAKITE** *Specialized* **CLEANING**  
MATERIALS • METHODS • SERVICE • FOR EVERY CLEANING REQUIREMENT

# AROMIX

*Custom-Blended  
Seasonings  
and Specialties*

FOR THE

**MEAT PACKING INDUSTRY**

Quality-Controlled in Our Own Laboratory

**AROMIX**  
CORPORATION

612 W. LAKE ST., CHICAGO 6, ILL., DEArborn 0990

## CHICAGO PROVISION MARKETS

*From the National Provisioner Daily Market Service*

### CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, JULY 25, 1946

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	38n	39n
10-12	37n	38n
12-14	37n	38n
14-16	37n	38n

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	37n	38n
18-20	36n	37n
20-22	36n	37n

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	40@41	40
12-14	40@41	40
14-16	40	40
16-18	39@40	40
18-20	38@39	39
20-22	37	39
22-24	37	39
24-26	37	39
26-30	37	39
25-up	37	38n

#### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Clear Plates...	19	20@22
Jowl Butts...	21	21@22

### PICNICS

	Fresh or Frozen	S.P.
4-6	31	32@33
6-8	31	32@33
8-10	30	30@32a
10-12	28@30	30@32a
12-14	28@30	30@32a

### BELLIES

	Fresh or Frozen	Cured
Under 8	33@34	35a
8-12	33@34	35
12-16	32@33	3a
16-20	30	31a
20-22	28	29a

### D.S. BELLIES

	Clear
18-20	32@33
20-25	32@33
25-30	32@33
30-35	32@33
35-40	32@33
40-50	32@33

### FAT BACKS

	Green or Frozen	Cured
6-8	21n	23 @25
8-10	21n	23 @25
10-12	21n	23 @25
12-14	21n	23½ @25
14-16	21n	23½ @25
16-18	22b	24 @25
18-20	22b	24 @25
20-25	22b	24 @25

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended July 20, 1946, were 6,371,000 lbs; previous week 3,258,000 lbs; same week last year 5,769,000 lbs.; January 1 to date 204,826,000 lbs., compared with 213,081,000 lbs. same time last year.

Shipments of hides from Chicago for the week ended July 20, 1946, were 5,939,000 lbs.; previous week 4,989,000 lbs.; same week last year 4,295,000 lbs.; January 1 to date 123,975,000 lbs.; corresponding time a year earlier, 128,371,000 lbs.

### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point...	\$30.00
Blood, dried, 10% per unit...	10.00
*Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per ton...	135.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, 5½ B. P. L., bulk	10.00
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$53.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65
Dry Rendered Tankage	
45/50% protein, unground	\$ 2.05

### MAY MARGARINE TAX

Taxes paid on oleomargarine during May, 1946, and 1945, as reported by the Bureau of Internal Revenue:

	May, 1946	May, 1945
Excise taxes (including special taxes)	\$286,775.15	\$302,815.78

Quantity of product on which tax was paid during May, 1946, and 1945:

	May, 1946	May, 1945
Oleomargarine, colored	1,640,771	1,608,404
Oleomargarine, uncolored	38,139,200	42,612,500

### EASTERN FERTILIZER MARKETS

New York, July 24, 1946

Some cracklings were sold at \$2.05 per unit of protein which is an advance of 5c per unit. Higher prices were asked for fish scrap and with little material reported available. Most buyers are watching the OPA situation which will indicate a further trend in the market.

Meat has what it takes

# RENDERING *and By-Product Processes*

## BOOKLET EXPLAINS LIFE AND DEATH IMPORTANCE OF SAVING PANCREAS GLANDS FOR INSULIN

Eli Lilly and Company, Indianapolis, Ind., has just published a booklet on "Saving of Pancreas Glands," illustrated in part by photographs taken by THE NATIONAL PROVISIONER in the Chicago plant of Wilson & Co. and published in connection with an article on the same subject in the NP of June 12, 1943. The booklet points out that insulin, extracted from meat plant-produced pancreas glands, literally means life or death to the diabetic.

Before the discovery of insulin the average age at death of diabetics was 44.5 years and the duration of the disease only 4.9 years; in late years the average age at death of diabetics has been 64.7 years and the duration of the disease 14.9 years. Altogether some 600,000 diabetics in the United States depend on insulin for their very existence and well-being.

The ability of manufacturers of insulin to fulfill this obligation through the years, says the Lilly company, has been due, in no small measure, to the fine cooperation of the meat packers of the country in keeping up a steady supply of hog and beef pancreas, even through the war years when conditions were so difficult.

The booklet states that as the years go on, however, the very fact that the life expectancy of the diabetic has been increased so remarkably has caused a steadily increasing demand for insulin; for not only must the diabetic who started taking insulin in 1925 be maintained, but also the ones who acquire the disease this year and next year. Indeed, there are few who do not have relatives or friends who have this disease in a form sufficiently advanced to require insulin.

This situation is causing some concern to those close to the problem, for they can see, in the course of time, a point where the need for insulin will exceed the currently available supply of beef and pork pancreas. These glands are the only significant known source of insulin. Many attempts have been made over the past twenty years to synthesize insulin, but none has been successful. Sheep pancreas is a very inferior source of insulin.

This critical period can be avoided for many years through the cooperation of all meat packers—those who have saved beef and pork pancreas, those who have never done so, and those who have been forced to discontinue saving them dur-

ing the war. The pharmaceutical manufacturer extracts, purifies, and distributes the insulin, but in the last analysis the diabetic depends on the pancreas glands which the meat packer has at his disposal.

There are three primary objectives for which to strive in the saving of pancreas, says the Lilly company: first, to remove the gland from the animal as soon after killing as possible; second, to freeze as soon as practicable; and, third, to keep the material hard-frozen until delivered to the insulin manufacturer.

The glands should be promptly removed from the viscera. Hog pancreas should be pulled by hand from the viscera and excess fat pulled off immediately. Beef pancreas requires the use of a knife both for removal and trimming. Fat, which contains no insulin, is very undesirable from the user's standpoint and also causes serious difficulties in processing. However, in trimming, care should be taken not to remove the tail of the pancreas, for it is especially rich in insulin.

Immediate chilling and quick freezing are necessary because the pancreas contains, in addition to insulin, several digestive enzymes which in the live animal are kept separate. However, immediately after the killing of the animal these enzymes start their destruc-

tive work and, if left at room temperature, will destroy all of the insulin within a few hours. Prompt chilling in ice-surrounded buckets slows down the action of the enzymes and quick freezing completely stops it, thus preserving the insulin in the glands. For this same reason it is important that the glands be handled in batches as they come from the killing line, so that no materials are by-passed and left at room temperature for several hours.

Pancreas should never be exposed directly to water sprays or left standing in water, since this has a tendency to leach out part of the insulin. Needless to say all materials should be kept as clean as possible.

The chilled pancreas should be transferred in batches to the sharp freezer (lowest available temperature) at intervals of not more than one hour. For freezing, the pancreas should be spread on prechilled metal trays in such a manner that, when frozen, they will be individual glands and not solid sheets of material. This is important in order to obtain the quickest possible freezing of the glands, thus stopping the destructive effect of the digestive enzymes on the insulin in the gland. Such individually frozen glands are easy to remove from the tray and to pack.

Packing cases of wood should be used. A suggested size is 18 in. x 28 in. x 12 in.; these, when tightly packed, will contain 100 to 150 lbs. net. All glands should be packed in prechilled boxes lined with at least two layers of wax paper to prevent sticking. Cases should be plainly marked with the packer's name, establishment number, gross, tare and net weights, and the name of the product, i.e., beef, hog, or calf pancreas. This facilitates identification, checking, and inspection at the receiving point.

Temperatures of all storage and carrying chambers should be as low as possible. The glands *must* remain frozen. Glands which have been frozen, thawed, and refrozen are of practically no value in insulin manufacturing since the rate of destruction of insulin by the digestive enzymes is speeded up in glands receiving such treatment.

The processing, refining and testing necessary in the production of insulin from pancreas requires from nine to ten months and only 1 lb. of insulin in powder form is produced from 10,000 lbs. of glands. The most frequent and serious difficulties in processing are caused by the presence of excessive fat on the pancreas glands (particularly pork) and by the change in the character of the glands and reduction in yield which results from delays in freezing the glands promptly and from the thawing of the glands during shipment.

## STUDY TURBINE DEPOSITS

Steam turbine plant operators in the food field have been invited by the Allis-Chalmers Mfg. Co., Milwaukee, Wis., to participate in a cooperative study to increase their power plant efficiency through an analysis of the nature and cause of costly turbine blade deposits, the company has announced. The plan for gathering data from turbine units is part of a research project being conducted by Allis-Chalmers' Water conditioning and steam turbine departments.

The company is offering to analyze without charge or obligation steam turbine blade deposits from any make of turbine operating at throttle pressures of 350 lbs. or higher, provided samples of blade deposits are taken in accordance with certain recommended procedures.

A summary of the results will be prepared and made available to those cooperating. No identification of the source of information will be revealed in the summary without specific permission. Requests for additional information should be addressed to Dr. L. A. Burkardt of the Allis-Chalmers' research laboratory.



# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—Due to considerable uncertainty in the tallow and greases market this week trading was slow getting under way, but by midweek large soap makers advanced their ideas somewhat and a new set of higher quotations was in order. Some producers are inclined to keep well sold up on product at present because of the OPA revival bill.

The early part of the week saw little trading because producers felt that some price increase might be obtained. A few smaller users bought at higher prices and in short order most of the quotations in both tallow and grease

With the revival of OPA controls, ceiling prices in effect prior to July 1 are again in force on inedible tallow and greases. The ceilings are: Fancy tallow, 8½¢; choice, 8½¢; prime, 8½¢; special, 8½¢; No. 1, 8½¢; No. 3, 8¼¢, and No. 2, 8¼¢. Maximums on greases are 8½¢ on choice white; A-white, 8½¢; B-white, 8½¢; yellow, 8½¢; house, 8¼¢, and brown, 7¼¢.

were raised about ½¢ all through the list. A good volume of business was reported at the higher quotations and the market was in a well sold up position at the close. The new list of prices at Chicago found fancy tallow moving at 13½¢; choice, 13¢; prime, 12½¢; special 12½¢, and some edible tallow was reported in a range of 19 to 20¢. No. 1 tallow was carried at 12½¢; No. 3 at 12¼¢, and No. 2 tallow at 12½¢.

The grease trade was active at all times and at the advanced quotations choice white was sold at 13½¢; A-white, 13¢; B-white, 12½¢; yellow, 12½¢; house, 12¼¢, and brown at 12¢.

## VEGETABLE OILS

The market for vegetable oils continues to be stalemated by the unwillingness of buyers and refiners alike to contract at current high prices while threatened by rollbacks on August 20 if OPA controls are reinstated. Meanwhile, the supply situation is extremely tight and the few bids placed in the market have failed to attract any offerings.

**SOYBEAN OIL.**—Crushers are practically out of the market for beans because prices have moved up very sharply. Offerings are now at the lowest point of the season and will probably remain so until the new crop is harvested. Some beans have been offered around the \$3 mark, but no sales have been reported. Olive oil importers are inclined to make inquiries now and then, but there is no definite promise that foreign countries will continue trading olive for soybean oil on a pound for pound basis.

**OLIVE OIL.**—Spot demand for olive oil is sharply off, possibly due to increased offerings of Syrian and Palestinian oils removed from bond in this country, and also due to the arrival of some Spanish oil. No change has been reported in the offering prices on spot, holders asking from \$9.25 to \$9.50 per gallon with practically no movement reported.

**PEANUT OIL.**—In the absence of trading in peanut oil, due to the scarcity of supplies, most of the trade is watching progress of the crop.

**CORN OIL.**—A few offerings of corn oil are available, but prices are not very well defined. There is a report of a few small lots of corn oil trading at levels reported by buyers to be 15¢ and better.

**COTTONSEED OIL.**—A bid of 16¼¢ in the South is reported for crude cottonseed oil, but no sales have been made.

## BY-PRODUCTS MARKETS

### Blood

Unground, loose .....	Unit Ammonia \$9.50@10.00
-----------------------	---------------------------------

### Digester Feed Tankage Materials

Unground, per unit ammonia .....	\$9.50@10.00
Liquid stick, tank cars .....	3.30

### Packinghouse Feeds

65% digester tankage, bulk .....	Carista per ton \$14.50
60% digester tankage, bulk .....	12.50
55% digester tankage, bulk .....	11.60
50% digester tankage, bulk .....	9.60
45% digester tankage, bulk .....	6.10
50% meat, bone meal scraps, bulk .....	11.50
Blood-meal .....	10.00
Special steam bone-meal .....	6.00

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 .....	Per ton \$35.00@36.00
Steam, ground, 2 & 26 .....	35.00@36.00

### Fertilizer Materials

High grade tankage, ground .....	Per ton \$ 8.85@ 9.40
10@11% ammonia .....	30.00@31.00
Bone tankage, unground, per ton .....	4.25@ 4.50
Hoof meal .....	

### Dry Rendered Tankage

Hard pressed and expeller unground .....	Per unit Protein \$2.00@2.10
55% protein or less .....	2.00@2.10
55 to 75% protein .....	

### Gelatine and Glue Stocks

Calf trimmings (limed) .....	Per cwt. \$1.00
Hide trimmings (green, salted) .....	.50
Sinews and plazes (green, salted) .....	.35

Cattle jaws, skulls and knuckles .....	Per ton \$ 45.00
Pig skin scraps and trim, per lb. ....	7¼@7½

### Bones and Hoofs

Round shins, heavy .....	Per ton \$70.00@80.00
light .....	70.00
Flat shins, heavy .....	65.00@70.00
light .....	65.00
Blades, buttocks, shoulders & thighs ..	62.50@65.00
Hoofs, white .....	40.00@45.00
Hoofs, house run, assorted .....	40.00@45.00
Junk bones .....	36.00

### Animal Hair

Winter coil dried, per ton .....	\$ 60.00
Summer coil dried, per ton .....	35.00@40.00
Winter processed, black, lb. ....	4 @ 4½
Cattle switches .....	4 @ 4½
Winter processed, gray, lb. ....	8

*Willibald Schaefer Company*

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

AMERICAN MEAT INSTITUTE ASSOCIATE MEMBER:  
NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE  
ST. LOUIS 7, MO.



CHESTNUT 9630  
TELETYPE  
WESTERN UNION PHONE



# HIDES AND SKINS

Signing of OPA bill by President lessens chances of trading under new permits due July 29—Trade expects new ceilings on hides later.

## Chicago

**PACKER HIDES.**—The announcement late Thursday that the President has signed the compromise OPA bill changes the whole aspect of the hide market, for at least the next year. The American Meat Institute has pointed out in announcements to their members that while the bill provides that price control shall not be applicable to livestock or food or feed products processed or manufactured in whole or substantial part from livestock until Aug. 21, 1946, this reprieve does not extend to all products processed or manufactured from livestock.

Present indications are that hides will go back under price control immediately. But in view of the present strength visible in world hide markets, it is difficult to believe that hides would move under the ceiling limits previously imposed, or around 15½¢ top for packer native steers and cows. The bill which restores price ceilings to hides also definitely sets June 30, 1947, as the final limit to the life of OPA. Packers' hide cellars are cleaner at present than ever before in their history—due entirely to the withholding of livestock shipments by producers during June. And, after curing, hides can be carried indefinitely in cold storage.

The majority of tanners, throughout the country, are thought to have not to exceed two weeks' requirements of hides on hand at present. When these are used up, and shoe manufacturers have used up present leather supplies, pressure will have built up to the point where something will have to give. Live cattle costs at present are up to a \$26.25 top price, as against an over-all ceiling previously of \$18.00. Hides were the first item to be placed under ceiling, six months before the start of the war,

and have been generally recognized as having too low a ceiling, in view of the increased live cattle costs during the war. The new bill provides that ceilings shall give producers, processors and manufacturers their 1940 prices plus increased costs, provided that OPA finds that the higher prices will result in increased production.

OPA is allowed thirty days in which to work out new ceiling prices in line with this provision of the bill. Meantime, new buying permits are scheduled to be released on Monday, July 29, or at the opening of next week; but the general outlook for trading next week at ceiling levels is not bright.

Under the temporary "free" market, the last reported activity on packer hides was basis 27¢ for packer native steers and cows, and 26¢ for brands; bulls equal to packer production sold at 20¢, with branded bulls at 19¢. Considerably more trading was reported at a cent less, and specialty leather tanners were credited with paying the top prices. But other tanners have indicated that they are prepared to pay similar prices for hides, if they can raise leather values accordingly. This would not mean the same percentage of increase, since, as the product approaches its finished state, a greater part of the value is represented by the labor involved in manufacture.

Inspected cattle slaughter, under release from all government restrictions, continued to soar last week. The USDA Meat Board estimated kill for week ended July 20 at 348,000 head, 29 percent over the 270,000 of previous week, and 38 percent above the 253,000 reported same week a year ago. Calf slaughter last week was up to 161,000 head, 64 percent over the 98,000 reported previous week, and 35 percent above the 119,000 of the corresponding week a year ago.

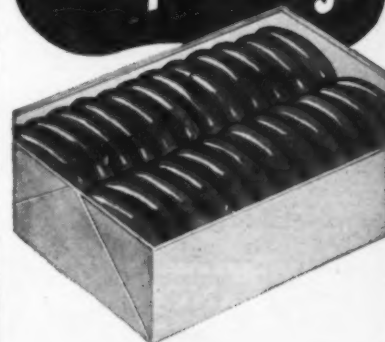
**OUTSIDE SMALL PACKER.**—Carry-over trades in the small packer market now coming to light indicate that small packer all-weight native steers and cows sold up to 24¢, and a

To Get  
**SAME  
SIZE  
SAME  
STRENGTH**

By Actual Test



ask for  
**CUDAHY'S**  
Sheep Casings



**GET SMOOTH, FINE-LOOKING,  
SURE-SELLING FRANKS...**

**CUT BREAKAGE LOSSES...  
DEPEND ON TWICE-TESTED**

**CUDAHY'S**  
Selected Sheep Casings

Whatever your casing needs... orders filled quickly from over 79 different sized, fine NATURAL CASINGS, including imported casings.

Our Casings Sales Experts will advise you on request.

**THE CUDAHY PACKING CO.**  
221 N. LaSalle Street, Chicago 1, Illinois

NOW IN OUR 26TH YEAR OF SERVICE

**LIBERTY BEEF SHROUDS**

HAM STOCKINETTES • BEEF BAGS  
BOLOGNA BAGS • FRANK BAGS



THE HOME OF **Tufedge** BEEF CLOTHING

**THE CLEVELAND COTTON PRODUCTS CO.**  
• CLEVELAND 14, OHIO •

limited quantity reported up to 25c, with brands at a cent less, although the bulk of the month's production moved earlier around 20@22c basis; small packer bulls sold up to 17c for natives and 16c for brands.

**COUNTRY HIDES.**—The market on country all-weight hides seems to have topped at 20½@21c, flat, trimmed, with brands at a cent less, with some offerings at the top figure unsold. Country bulls were quoted around 14c, basis natives.

**CALF AND KIPSKINS.**—Packers generally had been selling their calf and kipskins basis New York selection, trim and prices. Sales were reported during the last trading period, ranging from 80c over ceiling prices on the light end up to \$2.00 over ceiling prices on heavy kips. On a per pound basis, packer calf and kipskins are quotable roughly 8@10c over former ceiling levels. Country calf sold 7@8c over the ceiling prices, and country kips moved at 24c, or 8c over ceiling.

**SHEEPSKINS.**—Although shearlings appear headed back to a ceiling basis, market was as active this week as offerings permitted. Seven mixed cars packer shearlings sold basis \$3.00 for No. 1's, \$2.10 for No. 2's, and \$1.35 for No. 3's, with genuine spring lambs included at \$3.25 each, and Fall clips at \$3.50@3.60 each. Mouton tanners prefer No. 1's but are taking lambs and clips also. Three more cars sold basis \$3.00 for No. 1's, \$2.25 for No. 2's and \$1.25

## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSING

#### Provisions

See page 31 for late provision market report. Trading in cottonseed oil futures suspended indefinitely July 9.

### MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during May, 1946, compared with the corresponding period a year earlier:

Ingredient schedule of uncolored margarine:	May, 1946	May, 1945
	lbs.	lbs.
Butter culture .....	530	.....
Butter flavor .....	283	.....
Citric acid .....	184	170
Corn oil .....	485,879	806,410
Cottonseed flakes .....	.....	.....
Cottonseed oil .....	15,629,600	22,501,630
Cottonseed stearine .....	.....	.....
Derivative of glycerine .....	66,020	77,161
Diacetyl .....	97	82
Emcol .....	6	.....
Estearine .....	8,265	6,226
Leithin .....	51,144	46,870
Milk .....	6,673,319	7,562,062
Monostearine .....	31,955	34,802
Neutral lard .....	149,134	238,644
Oleo oil .....	143,791	314,336
Oleo stearine .....	139,834	212,310
Oleo stock .....	16,980	24,966
Peanut oil .....	806,305	325,943
Salt .....	1,225,045	1,347,442
Soda (benzoate of) .....	28,551	27,650
Soya bean oil .....	15,006,159	10,556,982
Soya bean stearine .....	.....	672
Tallow .....	2,700	.....
Vitamin concentrate .....	7,473	9,228
Total .....	40,533,314	44,033,136

### MAY SALES BY USDA

Domestic sales of livestock and meats by the U.S. Department of Agriculture in May amounted to \$5,930, but sales of fats and oils totaled \$671,864, or 22 per cent of total sales of food and agricultural products by the department for the month.

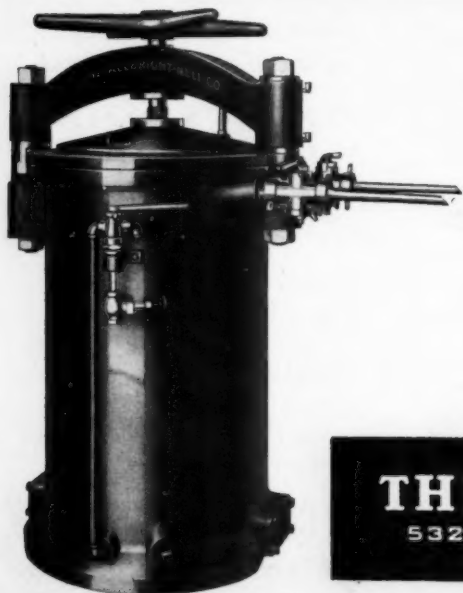
### CANADIAN STORAGE STOCKS

	July 1, 1946	June 1, 1946
Beef .....	15,500,307	12,043,865
Veal .....	3,482,870	3,480,545
Pork .....	53,250,385	56,749,985
Mutton and lamb .....	798,933	1,039,708



## SAUSAGE STUFFERS

BUILT FOR TIME-SAVING AND TROUBLE FREE PERFORMANCE



Every possible feature of Safety, Sanitation and Easy Operation is incorporated in ANCO's improved line of 4 sizes of Sausage Stuffers. The safety rings, pistons and cylinders are made of Nickel-iron, polished to a glass-like finish. Unique pistons exert even pressure on rubber gas-kets against smooth cylinder walls. Pistons and covers are quick operating type. Non-corrosive metal stuffing cocks and tubes are easily disassembled for cleansing.

Write for Complete Details

## THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

# EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.

**THE E. KAHN'S SONS CO.**  
CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS AND BACON**

**Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions**

Offices

BOSTON 9—P. G. Gray Co., 148 State St.  
CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.  
NEW YORK 14—Herbert Ohl, 441 W. 13th St.  
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.



BE WISE . . . TRY

**AULA SPECIAL**

FOR FLAVOR AND COLOR

*Uniformity*

Aula-Special is hailed the perfect cure by wise packers from coast to coast! Send for your liberal free, working samples of Aula-Special today! Complete except for necessary salt.

**THE AULA CO., INC.**

OFFICE & LABORATORY  
39-17 34th ST.  
LONG ISLAND CITY, N. Y.

CURING COMPOUNDS,  
SPICES, SEASONINGS, ETC.

NEW, SMALL, 6 H. P. SIZE  
**KEWANE**  
SCOTTIE JR  
BOILER

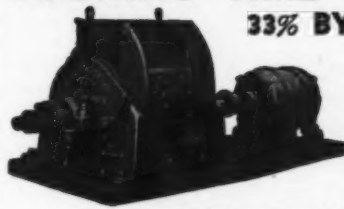
● Inexpensive to buy, and economical to operate. Conveniently compact, yet very accessible. 6 sizes for 6 to 30 H. P. . . . 100 lbs. W. P.

For 6" Scale with pipe diameter markings . . . WRITE Dept. 99-B7

**ECONOMICAL  
Hi-Pressure STEAM**

**KEWANE BOILER CORPORATION**  
KEWANE, ILLINOIS

**COOKING TIME REDUCED  
33% BY GRINDING**



IN THE  
**M & M HOG**  
CUTS RENDERING  
COSTS

Reduces fats, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

**MITTS & MERRILL**

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.

**BEEF • PORK • VEAL • LAMB  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS • Sheep, hog and beef casings**



**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



# LIVESTOCK MARKETS

## Weekly Review

### SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during June, 1946, by stations compared with a month ago and with the five year average:

#### NORTH ATLANTIC

	Cattle	Calves	Hogs	Sheep and Lambs
New York, Newark, Jersey City...	44,284	30,938	117,383	160,903
Baltimore & Phila.	12,963	1,177	61,983	10,453
<b>NORTH CENTRAL</b>				
Cintl., Cleve., & Indpls.	25,471	8,163	111,531	26,878
Chicago, Elburn & St. Paul-Wis.	26,041	14,212	207,802	64,781
group <sup>1</sup>	29,320	62,579	194,159	28,887
St. Louis area <sup>2</sup>	11,940	13,967	118,238	92,958
Sioux City	5,436	332	83,439	29,876
Omaha	16,096	1,895	113,304	81,511
Kansas City	13,164	13,300	75,055	109,154
Iowa & S. Minn. <sup>3</sup>	8,631	13,816	378,179	132,762
SOUTHEAST <sup>4</sup>	6,466	8,475	25,963	7,674
S. CENT.				
WEST <sup>5</sup>	10,883	12,586	90,131	362,379
<b>ROCKY MOUNTAIN<sup>6</sup></b>				
PACIFIC <sup>7</sup>	55,559	*11,118	74,069	*179,083
Total-June	456,070	294,157	2,316,340	1,677,837
Total-May	676,415	402,271	4,149,005	1,373,744
Av. June 5-yr. (1941-45)	935,435	464,361	4,603,375	1,636,517

Other animals slaughtered during June 1946: Horses, 14,887. Goats, 2,656. June 1945: Horses, 8,279. Goats, 776. Percentages based on corresponding period of 1945, May 1946, and 5-yr. average. <sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis Natl. Stock Yards, East St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup>Includes Denver, Colo., and Ogden, Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif. \*Revised.

### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended July 20, 1946, were reported as follows:

	Week July 20	Previous week	Year ago
Cured meats, pounds	13,299,000	14,268,000	25,318,000
Fresh meats, pounds	30,509,000	16,338,000	30,954,000
Lard, pounds	3,534,000	3,224,000	3,577,000

### MEAT OUTPUT GAINS

#### 19 PER CENT IN WEEK

Meat production under federal inspection for the week ended July 20 totaled 391,000,000 lbs., the U. S. Department of Agriculture reported at Washington. This was 19 per cent above the 327,000,000 lbs. produced in the preceding week and 43 per cent above 273,000,000 lbs. produced during the corresponding week last year.

Slaughter of cattle under federal inspection was estimated at 348,000 head, 29 per cent above 270,000 a week earlier and 38 per cent above 253,000 a year ago. Beef production was calculated at 178,000,000 lbs., compared with 142,000,000 lbs. last week and 130,000,000 lbs. a year ago.

Calf slaughter was estimated at 161,000 head, 64 per cent above 98,000 last week and 35 per cent above 119,000 for the corresponding week last year. Output of inspected veal was 18,500,000 lbs., 9,800,000 and 14,700,000 lbs., for the three weeks under comparison.

The number of sheep and lambs slaughtered for the week was estimated at 416,000 head, 44 per cent above 288,000 for the preceding week and about the same as the 414,000 for the same week last year. Production of inspected lamb and mutton in three weeks amounted to 17,000,000 lbs., 12,000,000 lbs. and 17,000,000 lbs., respectively.

Hog slaughter was placed at 1,048,000 head, 6 per cent above the 986,000 head slaughtered during the preceding week and 66 per cent above the 631,000 for the same week in 1945. Estimated production of pork was 178,000,000 lbs., compared with 163,000,000 lbs. last week and 110,000,000 lbs. last year. Lard production totaled 32,700,000 lbs. compared with 31,500,000 lbs. last week and 24,700,000 lbs. in the same week last year.

### CANADIAN EXPORTS

Exports of meats and livestock from Canada during June, 1946, with comparisons:

	June 1946	June 1945
Cattle	No. 11,280	8,965
Calves	No. 170	340
Hogs	No. 722	2,232
Sheep	No. 178	5,632
Beef	Lbs. 476,300	3,673,700
Bacon	Lbs. 20,328,100	37,911,400
Pork	Lbs. 775,500	1,212,600
Mutton & lamb	Lbs. 36,000	23,800
Canned meats	Lbs. 12,046,161	16,453,953
Lard	Lbs. 13,500	426,900
<b>6 mos., 1946</b>		
Cattle	No. 47,439	36,066
Calves	No. 749	1,221
Hogs	No. 2,820	8,662
Sheep	No. 767	96,454
Beef	Lbs. 80,158,400	107,708,000
Bacon	Lbs. 159,515,100	274,531,100
Pork	Lbs. 4,585,500	5,761,400
Mutton and lamb	Lbs. 418,500	211,300
Canned meats	Lbs. 88,590,597	133,461,732
Lard	Lbs. 168,600	2,765,100
<b>6 mos., 1945</b>		

### U.S. GRADED MEATS, BY-PRODUCTS

	April, 1946 lbs.	March, 1946 lbs.
Fresh and frozen: <sup>2</sup>		
Beef	679,291,000	784,529,000
Veal	77,767,000	80,100,000
Lamb	73,837,000	91,645,000
Yearling and mutton	5,707,000	5,903,000
Pork	17,393,000	13,108,000
Meats, canned <sup>1</sup>	24,269,000	17,557,000
Meats, cured	23,857,000	15,129,000
Lard	43,201,000	42,083,000
Lard substitutes and edible tallow	71,000	92,000
Sausage and ground meats	920,000	502,000
Miscellaneous meats <sup>4</sup>	291,000	353,000
Total meats and lard <sup>3</sup>	946,605,000	1,051,448,000
Oleomargarine and oleo oil	...	...
Horse meat:		
Canned	350,000	119,000
Cured	184,000	662,000
Hog casings (1000 bundles)	2,000	2,000
<sup>1</sup> Includes all gradings for the Commodity Credit Corporation.		
<sup>2</sup> National Live Stock and Meat Board cooperating.		
<sup>3</sup> Figures for canned meats are incomplete as an undetermined amount is included with the cured meats classification.		
<sup>4</sup> Includes beef suet. <sup>5</sup> Totals based on unrounded numbers.		



**Your Guide**  
TO LIVESTOCK  
BUYING EFFICIENCY

**KENNETT-MURRAY**  
LIVESTOCK BUYING ORGANIZATION

Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.  
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.  
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

**Order Buyer of Live Stock**  
**L. H. McMURRAY**  
INDIANAPOLIS, INDIANA

**Central**  
**LIVESTOCK ORDER BUYING CO.**  
South St. Paul, Minn.  
West Fargo, N.D. Billings, Mont.



# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on July 25, 1946:  
reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs Chicago Nat. Stk. Yds. Omaha Kansas City St. Paul

BARROWS AND GILTS:  
Good and Choice:

120-140 lbs.	\$19.50-21.00	\$19.25-20.50	\$.....	\$.....	\$.....
140-160 lbs.	20.50-21.50	19.75-22.25	20.00-21.50	20.00-20.75	21.00 only
160-180 lbs.	21.00-21.75	21.00-22.40	20.50-21.50	20.50-21.50	21.00 only
180-200 lbs.	21.50-22.00	22.00-22.50	21.50-21.75	21.25-21.75	21.00 only
200-220 lbs.	21.50-22.00	22.25-22.50	21.50-21.75	21.75-22.00	21.00 only
220-240 lbs.	21.50-22.00	22.25-22.50	21.50-22.00	21.75-22.00	21.00-21.25
240-270 lbs.	21.25-22.00	22.25-22.50	21.50-22.00	21.75-22.00	21.00-21.25
270-300 lbs.	21.25-21.75	22.25-22.40	21.50-21.75	21.65-21.85	21.00 only
300-330 lbs.	21.00-21.25	22.00-22.45	21.50-21.75	21.50-21.75	20.75-21.00
330-390 lbs.	20.75-21.00	21.50-22.25	21.00-21.50	21.25-21.65	20.50-20.75

Medium:					
190-220 lbs.	20.00-21.50	19.25-22.00	20.00-21.50	20.25-21.50	20.00-20.25

SOVS:  
Good and Choice:

270-300 lbs.	20.35-20.50	20.50-21.00	20.50-20.75	20.50-20.75	19.75 only
300-330 lbs.	20.25-20.50	20.50-21.00	20.50-20.75	20.50-20.75	19.75 only
330-360 lbs.	20.25-20.40	20.50-21.00	20.50-20.75	20.25-20.50	19.75 only
360-400 lbs.	20.25-20.35	20.50-21.00	20.50-20.75	20.25-20.50	19.75 only

Easy:					
400-450 lbs.	20.25 only	20.50-21.00	20.50-20.75	20.00-20.25	19.75 only
450-550 lbs.	20.00-20.25	20.25-20.75	20.50-20.75	20.00-20.25	19.75 only

Medium:					
350-550 lbs.	18.50-20.00	19.25-20.50	19.00-20.50	19.75-20.25	19.00-19.50

LAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:					
700-900 lbs.	21.50-24.50	20.00-24.00	22.00-25.00	22.50-25.50	20.50-23.00
900-1100 lbs.	22.00-26.00	20.00-25.00	22.75-26.00	23.00-26.00	21.00-24.00
1100-1300 lbs.	23.00-26.50	21.00-25.00	23.75-26.00	23.00-26.00	21.50-24.50
1300-1500 lbs.	23.50-28.50	21.00-25.00	23.75-26.00	23.00-26.00	22.00-25.00

STEERS, Good:					
700-900 lbs.	17.00-21.50	17.50-20.00	17.50-22.50	18.50-23.00	18.00-21.00
900-1100 lbs.	18.00-22.00	18.00-21.00	18.50-23.50	19.00-23.00	18.00-21.00
1100-1300 lbs.	19.00-23.00	18.50-21.00	19.00-23.75	19.00-23.00	18.50-21.50
1300-1500 lbs.	19.50-23.50	18.50-21.00	19.00-23.75	19.00-23.00	18.50-22.00

STEERS, Medium:					
700-1100 lbs.	13.50-18.00	14.00-17.00	14.00-18.50	14.00-18.50	13.50-18.50
1100-1300 lbs.	15.00-19.00	14.50-17.50	.....	15.00-19.00	14.00-18.50

STEERS, Common:					
700-1100 lbs.	12.50-14.50	11.00-14.50	12.00-14.50	12.00-13.75	11.50-14.00

HEIFERS, Choice:					
600-800 lbs.	21.00-24.00	19.00-21.00	21.75-24.00	21.00-24.50	20.00-22.50
800-1000 lbs.	23.00-25.00	19.50-22.50	22.00-24.50	21.00-25.00	20.50-23.00

HEIFERS, Good:					
600-800 lbs.	16.50-21.00	16.50-19.00	17.00-21.75	15.50-21.50	16.50-20.50
800-1000 lbs.	18.00-23.00	17.00-19.50	18.00-22.00	16.00-21.50	16.50-20.50

HEIFERS, Medium:					
500-900 lbs.	13.00-16.50	13.00-17.00	12.75-17.00	12.00-16.00	13.00-16.50

HEIFERS, Common:					
500-900 lbs.	11.50-13.50	10.00-13.00	10.00-12.75	10.50-12.00	10.50-13.00

COWS, All Weights:					
Good	14.50-16.00	14.00-16.00	14.00-15.75	13.75-16.00	12.75-15.00
Medium	12.00-14.50	11.50-14.00	11.50-14.00	11.50-13.75	11.00-12.75
Cutter & com.	8.50-12.00	8.50-11.50	8.50-11.50	8.25-11.50	8.50-11.00
Canner	7.50-8.50	7.50-8.50	7.00-8.50	6.50-8.25	7.00-8.50

BULLS (Ylgs. Excl.), All Weights:					
Beef, good	15.00-16.50	14.50-16.00	13.75-14.75	14.00-14.50	15.25-16.50
Sausage, good	13.50-15.50	14.00-14.50	13.25-13.75	12.75-14.00	14.00-15.00
Sausage, medium	12.00-13.50	12.50-14.00	11.75-13.25	10.75-12.75	11.50-14.00
Sausage, cut. & com.	10.00-12.00	9.50-12.50	9.00-11.75	8.25-10.75	9.50-11.50

VEALERS:					
Good & choice	17.50-19.50	13.75-18.00	14.00-16.50	15.00-18.00	16.50-22.00
Com. & med.	12.00-17.50	10.00-13.75	10.00-14.00	9.50-15.00	10.00-16.50
Cull	10.00-12.00	8.00-10.00	8.50-10.00	7.00-9.50	6.50-10.00

CALVES:					
Good & choice	15.50-17.50	14.00-15.50	13.50-15.50	14.50-17.50	.....
Com. & med.	10.50-15.50	10.00-14.00	10.00-13.50	9.50-14.50	.....
Cull	9.00-10.50	8.00-10.00	8.50-10.00	7.00-9.50	.....

LAUGHTER LAMBS AND SHEEP:

SPRING LAMBS, Choice (Closely Sorted):					
Good & choice	19.00-20.25	19.00-20.00	18.75-19.25	18.00-18.75	18.50-19.25
Med. & good	15.00-18.50	15.50-18.50	16.50-18.50	15.00-17.75	14.50-18.25
Common	13.00-14.75	12.50-15.25	13.50-16.00	12.00-14.75	12.50-14.25

TIG. WETHERS:					
Good & choice	.....	.....	.....	13.00-15.00	15.00-16.50
Med. & good	.....	.....	.....	11.00-12.75	14.00-14.75

EWES:					
Good & choice	8.50-9.00	7.75-8.25	8.25-8.50	8.00-8.50	7.75-8.75
Com. & med.	6.50-8.25	6.50-7.50	7.00-8.00	6.75-7.75	6.50-7.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

HONEY BRAND  
Hams - Bacon  
Dried Beef

HYGRADE'S  
Beef - Veal  
Lamb - Pork

HYGRADE'S  
Frankfurters in  
Natural Casings

HYGRADE'S  
Original West  
Virginia Cured Ham  
Ready to Serve

HYGRADE'S  
Famous  
Corned Beef  
and Tongues

QUALITY  
HYGRADE  
DOMINATES

CONSULT US  
BEFORE BUYING  
OR SELLING

EXECUTIVE OFFICES  
**HYGRADE FOOD PRODUCTS CORP.**  
30 Church Street, New York, N. Y.

Vogt's

Liberty  
Bell Brand

Hams — Bacon — Sausages — Lard — Scrapple  
**F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.**

Long Distance 518 • Phone • Bridge 6261

- HOGS ON ORDERS - SHIPPED EVERYWHERE
- WE SELL STOCK PIGS
- NO ORDER TOO SMALL OR TOO LARGE
- WE SERVE THE SOUTH

**HARRY L. SPARKS & CO.**  
NATIONAL STOCK YARDS - ILLINOIS

**HARMON-HOLMAN**

• • • LIVE STOCK ORDER BUYERS • • •

• SIOUX CITY II, IOWA • TELEPHONE 80674 •

Your Profits Depend on Experienced Buying

For Service and Dependability

**E. N. GRUESKIN Co.**

CATTLE ORDER BUYERS  
SIOUX CITY, IOWA



# PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE  
GREASEPROOF PARCHMENT  
BACON PAK LARD PAK

**DANIELS MANUFACTURING CO.**  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

OUR 65TH YEAR  
**BERTH. LEVI & Co., Inc.**  
ESTABLISHED 1863

THE  
**CASING HOUSE**  
NEW YORK CHICAGO LONDON  
BUENOS AIRES AUSTRALIA WELLINGTON

**PHILADELPHIA BONELESS BEEF CO.**  
223 Callowhill Street • Philadelphia 23, Pa.  
RECEIVERS OF  
Straight and Mixed Carload Shipments  
**BEEF AND PORK** S.A.I. EST. 13

**HOWARD MACHINES**  
for MECHANICAL  
CLEANING & DRYING



- FOR PACKING PLANT EQUIPMENT . . .
- CANNED FOODS BEFORE AND AFTER COOKING
- Howard Machines save money on packing house cleaning problems.
- Satisfy Federal Inspection.
- Write for detailed information.

**HOWARD ENGINEERING & MFG. CO.**  
2245 1/2 BUCK ST. CINCINNATI 14, OHIO

**HUNTER PACKING COMPANY**  
EAST ST. LOUIS, ILLINOIS  
BEEF • VEAL • PORK • LAMB  
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce  
Boston, Mass.

F. C. Rogers Co.  
Philadelphia, Pa.



A. L. Thomas  
Washington, D. C.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended July 20, 1946.

### CATTLE

	Week ended July 20	Prev. week	Cor. week, 1945
Chicago†	24,951	19,695	14,617
Kansas City	26,928	17,700	13,113
Omaha*	22,708	14,142	19,332
East St. Louis	16,630	13,470	6,492
St. Joseph	11,446	3,698	3,480
Sioux City	10,901	8,114	10,974
Wichita*	6,658	5,191	3,627
Philadelphia	4,539		2,482
Indianapolis	2,250	2,701	634
New York & Jersey City	12,968	13,096	13,151
Okla. City*	18,016	11,414	8,247
Cincinnati	8,550	7,426	5,276
Denver	7,332	5,425	5,104
St. Paul	13,593	9,564	12,286
Milwaukee	3,539	2,720	1,905

Total ..... 191,109 134,416 120,830

\*Cattle and calves.

### HOGS

Chicago	87,565	90,518	58,138
Kansas City	39,056	31,052	22,883
Omaha	56,925	44,852	32,892
East St. Louis	70,295	66,539	29,254
St. Joseph	31,978	28,018	10,801
Sioux City	34,048	28,052	22,368
Wichita	2,324	2,281	2,143
Philadelphia	12,798		5,418
Indianapolis	15,836	20,707	9,055
New York & Jersey City	51,000	54,329	25,786
Okla. City	9,085	7,114	4,334
Cincinnati	14,879	13,792	4,903
Denver	11,962	8,129	7,689
St. Paul	32,398	32,084	15,124
Milwaukee	4,575	4,175	2,098

Total ..... 474,724 432,542 252,976

†Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago†	10,875	10,197	3,341
Kansas City	28,039	13,738	29,116
Omaha	14,270	4,341	22,652
East St. Louis	29,534	16,708	13,707
St. Joseph	21,618	8,096	12,997
Sioux City	9,212	3,663	9,776
Wichita	4,780	3,006	3,208
Philadelphia	4,103		3,614
Indianapolis	1,405	308	2,694
New York & Jersey City	57,869	40,527	47,044
Okla. City	13,609	6,659	7,035
Cincinnati	1,252	1,661	997
Denver	4,956	3,539	8,642
St. Paul	7,029	3,983	4,672
Milwaukee	917	466	455

Total ..... 200,459 115,787 169,410

†Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 22, 1946:

### CATTLE:

Steers, gd. & ch.	\$22.00@23.50
Cows, com. & med.	10.50@12.50
Cows, can. & cut.	9.00@10.50
Bulls, com. & gd.	16.00@17.50

### CALVES

Vealers, med. to ch.	\$20.00@23.00
Calves, com. & med.	16.00@17.00

### HOGS:

Gd. & ch.	.....\$20.00
-----------	--------------

### LAMBS:

Gd. & ch.	.....nominal
-----------	--------------

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended July 20, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	838	2,787	205	1,137
Total incl. directs)	6,528	16,355	19,095	32,327
Previous week:				
Salable	956	2,444	143	1,323
Total incl. directs)	7,551	15,121	27,504	24,452

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration

Des Moines, Ia., July 25.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were \$1.50 to \$2.00 higher for the week.

Hogs, good to choice:

160-180 lb.	.....\$19.25@20.75
180-240 lb.	.....19.75@20.75
240-330 lb.	.....19.50@20.75
330-360 lb.	.....19.50@20.50

Sows:

270-330 lb.	.....\$18.75@19.75
400-550 lb.	.....18.50@19.75

Receipts of hogs at Corn Belt markets, for the week ended July 25, were as follows:

	This week	Same day last wk.
July 19	.....30,500	23,500
July 20	.....16,000	19,300
July 22	.....14,000	30,000
July 23	.....23,000	25,300
July 24	.....45,000	32,000
July 25	.....49,800	32,000

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended July 20 were reported to be as follows:

### AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
July 20	.....417,000	533,000	332,000
July 13	.....344,000	543,000	184,000
1945	.....250,000	234,000	243,000
1944	.....257,000	522,000	343,000
1943	.....217,000	549,000	301,000

### AT 11 MARKETS, WEEK ENDED:

	Hogs
July 20	.....440,000
July 13	.....473,000
1945	.....201,000
1944	.....416,000
1943	.....432,000

### AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
July 20	.....312,000	400,000	290,000
July 13	.....240,000	409,000	86,000
1945	.....178,000	176,000	129,000
1944	.....177,000	347,000	189,000
1943	.....132,000	424,000	207,000

## STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states<sup>1</sup> in June, 1946.

	Cattle and Calves	June 1946	June 1945
Stockyards	98,050	84,613	
Direct	43,108	32,496	
Total, June	141,158	117,109	
Jan.-June, 1946	641,184	648,496	
	Sheep and Lambs	June 1946	June 1945
Stockyards	32,617	19,744	
Direct	43,173	32,623	
Total, June	75,790	52,367	
Jan.-June, 1946	545,495	552,772	

<sup>1</sup>Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday July 20, 1946, as reported to THE NATIONAL PROVIDER:

### CHICAGO

Armour, 2,455 hogs and 1,053 Ship-  
pers; Swift, 1,476 hogs; Wilson,  
1,570 hogs; Western, 530 hogs; Agar,  
794 hogs; Shippers, 20,821 hogs;  
Others, 27,886 hogs.  
Total: 24,951 cattle; 3,418 calves;  
56,312 hogs; 10,875 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,353	1,223	1,354	6,634
Cudahy	3,297	778	405	10,601
Swift	4,397	2,194	6,647	12,537
Wilson	2,482	306	621	2,211
Campbell	1,650	9		
Korabium	1,322			
Others	15,887	2,249	6,506	11,641
Total	34,388	6,810	15,512	43,684

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,030		9,596	2,168
Cudahy	5,968		6,115	1,514
Swift	5,723		4,713	2,567
Wilson	3,004		2,484	
Independent			3,521	
Others			16,239	

Cattle and calves: Eagle, 86; Great-  
er Omaha, 308; Hoffman, 184; Rother-  
child, 556; Roth, 444; South Omaha,  
1,284; Kingan, 713; Merchants, 91;  
Live Stock, 415.  
Total: 27,376 cattle and calves;  
6,068 hogs and 6,249 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	4,295	2,890	1,073	14,304
Swift	5,709	5,562		13,088
Hunter	1,107		1,796	447
Key			395	
Bell			1,843	
Lachde			2,491	
Self			900	
Others	5,429	838	1,714	1,686
Shippers	11,501	6,393	14,637	6,160
Total	28,131	15,698	24,938	35,694

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,187	1,183	3,262	11,583
Armour	5,434	887	2,723	4,190
Others	5,932	858	8,213	8,855
Total	15,553	2,878	11,198	19,598

Not including 248 cattle, 24,849  
hogs and 5,875 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	5,383	165	15,157	2,339
Armour	4,739	106	15,424	1,761
Swift	3,227	124	10,375	1,524
Others	824			
Shippers	19,099		13,119	532
Total	33,272	396	79,075	6,156

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,168	2,096	1,696	4,780
Huggins				
Belm	977			
Bunn				
Oettinger	119		41	
P. W. Bold	126		499	
Snodgrass	86		88	
Others	6,094		1,834	270
Total	9,570	2,096	4,158	5,050

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,721	3,768	724	1,936
Wilson	4,876	3,470	725	2,404
Others	549	6	458	
Total	10,137	7,234	1,907	4,340

Not including 292 cattle, 343 calves,  
1,778 hogs and 9,266 sheep bought  
direct.

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Call's				352
Kahn's	24		5,585	
Lacey	6		371	
Meyer	13		727	
Schachter	211	161		
Schroth	184		2,181	
Others	2,058	830	1,018	5,749
Total	2,720	991	9,882	6,101

Not including 5,408 cattle and 5,172  
hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	3,439	5,377	853	28,690
Swift	3,571	8,032	907	43,718
Blum				
Bonnet	531	67	23	
City	1,405	63		
Rosenthal	637	11		3
Total	9,883	13,550	1,183	72,411

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	877	205	2,340	4,305
Swift	1,283	327	6,958	1,182
Cudahy	762	169	3,704	835
Others	2,859	298	2,194	242
Total	5,781	909	15,106	6,564

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,946	835	9,911	2,374
Bartusch	531			
Cudahy	1,530	1,336		1,078
Rifkin		844		
Superior	2,144			
Swift	4,496	3,552	22,484	3,373
Others	6,695	1,772		
Total	18,288	7,495	32,398	7,020

### TOTAL PACKER PURCHASES

	Week ended July 20	Prev. week	Cor. week, 1945
Cattle	215,331	167,888	
Hogs	284,545	308,579	
Sheep	217,641	117,103	

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

#### RECEIPTS

	Cattle	Calves	Hogs	Sheep
July 19	5,296	584	14,099	3,424
July 20	1,849	322	3,101	1,323
July 22	13,585	1,645	8,646	7,509
July 23	5,814	1,123	10,000	1,384
July 24	10,401	576	11,779	6,083
July 25	6,800	500	12,000	4,000
*Wk. so far	86,600	3,845	42,465	18,926
Wk. ago	85,297	4,144	71,813	15,705
1945	33,240	2,756	41,694	15,256
1944	44,932	4,311	90,198	30,677

\*Including 1,759 cattle, 398 calves,  
15,569 hogs and 8,927 sheep direct to  
packers.

#### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
July 19	4,644	131	6,144	1,226
July 20	1,010	1		
July 22	5,223	222	2,273	492
July 23	4,621	161	1,718	515
July 24	5,896	40	1,417	20
July 25	3,900	260	2,600	500
Wk. so far	18,540	613	7,408	1,727
Wk. ago	27,973	1,338	14,804	1,988
1945	16,603	651	5,176	844
1944	15,239	495	8,570	811

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chi-  
cago packers and shippers week ended  
Thursday, July 25, 1946:

	Week ended July 25	Prev. week
Packers' purch.	28,202	37,146
Shippers' purch.	12,425	19,218
Total	40,627	56,364

#### JULY RECEIPTS

	1946	1945
Cattle	205,385	149,719
Calves	14,574	12,002
Hogs	324,508	184,486
Sheep	38,220	76,184

#### JULY SHIPMENTS

	1946	1945
Cattle	112,313	76,400
Hogs	86,293	21,395
Sheep	7,067	1,811

### PACIFIC COAST LIVESTOCK

Receipts for five days ended  
July 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	10,754	3,212	1,126	90
San Francisco	2,500	350	580	15,000
Portland	4,065	950	900	4,420

Only the NIAGARA  
Aero CONDENSER has  
the DUO-PASS  
and OILOUT



NIAGARA BLOWER CO. 6 EAST 45th STREET  
NEW YORK 17, N. Y.

# FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE  
"Glorified" HAMS • BACON • LARD  
DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED  
4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

# RATH MEATS

Finer Flavor from the Land O'Corn!

Black Hawk Hams and Bacon  
Pork • Beef • Veal • Lamb  
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

# SALT IS IMPORTANT!

Are you using the right  
grade, the right grain, the  
right amount of salt?  
Does it meet your needs  
100%? If you're not sure,  
we'll gladly give you the

answers based on your in-  
dividual requirements.  
Absolutely no obligation,  
of course. Simply write  
the Director, Technical  
Service Dept. IY-10.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production and Marketing Service.)

### WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending July 20, 1946.....	7,421	1,933	637
	Week previous .....	3,154	895	398
	Same week year ago.....	6,641	2,198	1,729
COWS, carcass	Week ending July 20, 1946.....	2,477	2,982	780
	Week previous .....	1,985	1,243	302
	Same week year ago.....	689	1,476	372
BULLS, carcass	Week ending July 20, 1946.....	83	2	44
	Week previous .....	176	.....	.....
	Same week year ago.....	108	50	70
VEAL, carcass	Week ending July 20, 1946.....	6,153	1,237	421
	Week previous .....	4,865	315	78
	Same week year ago.....	10,965	562	475
LAMB, carcass	Week ending July 20, 1946.....	19,258	6,049	7,425
	Week previous .....	30,602	6,358	5,707
	Same week year ago.....	24,706	7,714	13,677
MUTTON, carcass	Week ending July 20, 1946.....	4,669	751	1,066
	Week previous .....	4,409	656	976
	Same week year ago.....	4,967	503	2,042
PORK CUTS, lbs.	Week ending July 20, 1946.....	1,271,162	440,444	74,524
	Week previous .....	511,466	336,473	15,386
	Same week year ago.....	1,005,388	102,621	104,186
BEEF CUTS, lbs.	Week ending July 20, 1946.....	9,456	.....	.....
	Week previous .....	32,829	.....	.....
	Same week year ago.....	220,819	.....	.....

### LOCAL SLAUGHTERS

CATTLE, head	Week ending July 20, 1946.....	12,988	4,539	.....
	Week previous .....	13,096	4,436	.....
	Same week year ago.....	13,469	2,482	.....
CALVES, head	Week ending July 20, 1946.....	15,103	2,063	.....
	Week previous .....	9,705	2,109	.....
	Same week year ago.....	8,410	1,140	.....
HOGS, head	Week ending July 20, 1946.....	51,000	12,798	.....
	Week previous .....	55,741	14,941	.....
	Same week year ago.....	26,726	5,418	.....
SHEEP, head	Week ending July 20, 1946.....	57,860	4,103	.....
	Week previous .....	40,527	5,091	.....
	Same week year ago.....	46,611	3,014	.....

Country dressed product at New York totaled 3,508 veal, no hogs and 417 lambs. Previous week 3,888 veal, no hogs and 440 lambs in addition to that shown above.

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of cattle, calves and hogs showed further increases last week at 32 centers when compared with a week earlier and totals were well over those of a year ago. Sheep and lamb kill increased some, but the total was slightly smaller than for the corresponding time of a year earlier.

	Cattle	Calves	Hogs	Sheep
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City.....	12,988	15,101	51,000	.....
Baltimore, Philadelphia .....	6,745	1,072	23,967	57,860
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis... 14,770	2,467	50,180	8,178	.....
Chicago, Elburn .....	32,067	7,901	87,563	21,000
St. Paul-Wis. Group.....	22,724	14,724	104,808	15,694
St. Louis Area.....	19,286	14,486	70,295	29,612
Sioux City .....	10,901	602	34,048	9,512
Omaha .....	21,612	1,096	56,925	14,270
Kansas City .....	26,928	8,169	39,656	28,000
Iowa and So. Minn.....	16,405	5,206	139,044	217,816
<b>SOUTHEAST</b>				
.....	7,296	5,599	11,077	270
<b>SOUTH CENTRAL WEST</b>				
.....	29,119	23,412	46,953	64,597
<b>ROCKY MOUNTAIN</b>				
.....	6,302	988	14,260	6,007
<b>PACIFIC</b>				
.....	20,450	4,941	34,550	34,595
Total .....	247,682	108,764	766,015	828,696
Total last week.....	190,775	63,698	720,447	.....
Total last year.....	179,714	74,855	472,315	356,411

<sup>1</sup> Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup> Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. <sup>3</sup> Includes Cedar Rapids, Des Moines, Fort Dodge, Mann City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Anatina, Minn. <sup>4</sup> Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup> Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup> Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup> Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs	Sheep
Week ended July 20.....	3,172	1,478	6,036	0
Last week .....	1,991	705	7,228	0
Last year .....	1,660	763	2,913	139



**KREY**

**Tenderated Hams**

and other Products have earned a  
Nation wide recognition for Quality & Profitable Selling

**KREY PACKING COMPANY**

ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

### Eastern Representatives

H. D. AMISS  
600 F St. N. W.  
Washington, D. C.

ROY WALDRICK  
443 Broad  
Newark, N. J.

A. I. HOLBROOK  
74 Warren  
Buffalo, N. Y.

HAROLD L.  
WOODRUFF  
406 West 14th St.  
New York, N. Y.

M. WEINSTEIN  
& CO.  
122 N. Delaware  
Philadelphia, Pa.

## Wilmington Provision Company

Slaughtering of  
CATTLE - HOGS - LAMBS - CALVES

**TOWER BRAND MEATS**

U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE

### HELP WANTED

MEAT PACKER having farm 100 miles away from New York offers good opportunity, salary and percentage basis plus living quarters to man who thoroughly understands smoking and curing meats. Knowledge of canning as future development, also desirable. Write W-221, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Finished canned meat production man. Must have experience in all types canned meat production. Excellent salary for proper man. Permanent connection with established aggressive organization. W-226, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced stufferman. \$1.35 per hour. Modern plant. Pleasant working conditions. A. Koegel & Company, 217 Stevens St., Flint 3, Michigan.

### HELP WANTED

CASING SALESMEN: As additional personnel to their sales force, prominent casing house is looking for one or two young men between the ages of 25 and 30. Previous sales experience while not essential is helpful. Reply to Box W-222, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Production Man Wanted

Top flight hog and beef casing superintendent capable of directly supervising several beef and hog casing plants. An excellent opportunity with good pay for the right man. Apply Box No. W-223, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced chopperman. \$1.35 per hour. Modern plant, pleasant working conditions. Apply to W-227, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HAVE YOU ORDERED

**The MULTIPLE BINDER**

FOR YOUR 1946 COPIES OF

**THE NATIONAL PROVISIONER**

A complete volume of 26 issues can be easily kept for future reference in this binder.

### HELP WANTED

WORKING SAUSAGE FOREMAN: For small packing plant located in Iowa. Capable of taking full charge. Give details of past experience and salary desired. Living quarters available. W-224, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Dressed beef and rail stock buyer. Wonderful opportunity for experienced man with large Chicago hotel supply house. State age, experience, marital status and salary desired. W-225, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SEE PAGE 45 OPPOSITE  
FOR ADDITIONAL CLASSIFIEDS

# CLASSIFIED ADVERTISING

Unemployed; not solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rates minimum 20 words \$2.00, additional words 10c each. Count address or box number as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## POSITION WANTED

### Pork Operations Superintendent

Pork operations division superintendent now with large packer offers 18 years' experience and thorough knowledge of business to some aggressive independent pork packer. Especially trained in curing methods. College education, industrious, not afraid to assume responsibility. Excellent health, good references, available for any territory. Married. Reply to Box W-215, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### Sales Manager Meat Packaging Division

This is an opportunity to become affiliated in an executive capacity with a young, aggressive organization and build for a solid future. We have several packaging items which present a tremendous potentiality for the meat industry. This will be an entirely new sales activity.

We need a man with a thorough knowledge of meat production and distribution combined with the ability to develop and promote new products. This is a great responsibility and compensation will be consistent with achievements. Please give complete background when writing. Address:

W-220, THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

## Wanted—Salesmen

To call on meat packers and sausage manufacturers with a complete line of seasonings and sausage room specialties. Prefer men who are familiar with this line. All replies held in strict confidence. Address Ray Seipp, sales manager,

MORTON PRODUCTS COMPANY  
1401 W. Hubbard St.  
Chicago 22, Ill.

**PLANT SUPERINTENDENT:** Progressive independent packer has opening for plant superintendent. Must be thoroughly experienced in all plant operations. Must be familiar with all packing-house machinery and equipment and understand refrigeration. Must be able to handle plant personnel and control costs. State age, experience, family status and salary required. W-197, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MASTER MECHANIC:** Progressive independent packer requires the services of a master mechanic who is thoroughly familiar with all packing-house machinery and equipment. Must thoroughly understand refrigeration. State age, past experience in detail, family status and salary required. W-199, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MANAGER WANTED:** For small slaughtering plant near Detroit. Must have thorough knowledge of packing-house operations including machinery, equipment and refrigeration. Must be capable of organizing and handling plant personnel and control costs. Give full particulars in first letter, which will be held strictly confidential. W-207, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOREMAN WANTED:** Midwest packer wants hog cutting and killing foreman. Must have practical experience in handling large gang with capacity of 10,000 or more hogs per week, single gang cutting and killing. Exceptional opportunity for capable individual. In reply give full particulars concerning age, experience, size of family and past references. Reply to Box W-211, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED SAUSAGE MAKER:** One who also understands curing hams and bacon. Small packing plant, new kitchen, modern working conditions, small home, house furnished. State salary desired. W-217, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Butchers, sausage stuffers, smokers and handy men, in a sausage factory. Positions permanent. Employment conditions excellent. W-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## MACHINERY & EQUIPMENT

### FOR SALE

2 ANCO BACON SKINNERS. Latest models No. 656, rated 400 to 600 pieces hourly capacity of smoked bacon, each complete with 2-H.P., 3-phase, 60-cycle, 220/440 volt, waterproof motor and a starter. Real bargains at \$550 each.

1 O'CONNOR FRESH PORK SKINNER. Late model, 400 to 600 pieces hourly capacity, for use on either fresh or smoked products; complete with 1/2 H.P., 3-phase, 60-cycle 220-volt motor. Price \$1100. All machines were in daily use prior to being turned over to us in trade on our RIND-MASTER Skinners and would be suitable for an operator just getting started or one with a very small production who wants good equipment at about half the new price. All well recommended by us and are in first-class operating condition but are being sold without mechanical guarantees. Ready for immediate shipment, all prices being net, L.O.B. our plant, cash with order. Immediate refund in case of poor sale. S. & N. Co., Inc., 4748 W. Florissant Ave., St. Louis 15, Mo.

## MEAT PACKERS—ATTENTION

**FOR SALE:** 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2-4x6 and 4x9 land roller; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1 #241 meat grinder; 1-227 Buffalo silent cutter; 1-Cressey #35 and 1-Victor #3 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

**FOR SALE:** New 80 gal. steam jacketed kettles, immediate delivery. Government surplus Groens, stainless interior and cover, painted enamel exterior, usual fittings, \$395. All stainless, \$400. Terms cash with order. E. G. James Company, 316 S. LaSalle St., Chicago 4, Ill.

### WANTED

**WANTED TO BUY:** Two Anderson R-B expellers. Phoenix Tallow Co., Phoenix, Arizona.

## MISCELLANEOUS

### WANTED TO BUY CANNED MEATS and SAUSAGE PRODUCTS

fresh or frozen, such as minced bologna, cooked salami, frankfurters and all other fresh sausage products.

**BEEF FAT**, fresh or rendered.

**FROZEN OFFAL ITEMS** of all kinds, both edible and inedible.

Wire offerings at our expense.

**MARTIN PACKING COMPANY**

127-139 Belmont Ave. Newark 3, N. J.

**WANTED TO BUY:** Beef hearts, and beef tongues. Wire offerings at our expense. Oneida Packing Co., Inc., 707 South Street, Utica, N.Y.

## BUSINESS OPPORTUNITIES

**FOR SALE:** 9000 acre cattle ranch along the St. Johns river in central Florida. Fenced. Land priced low. Over 1200 head of cattle now on property. May be purchased at market price. Estate must be liquidated.

R. J. HAMILTON

250 S. Broad St., Philadelphia 12, Pa.

Small sausage and bologna kitchen. New York City. Equipped for efficient operation. Low rent. Opportunity for sausage maker. PS-228, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

## PLANTS WANTED

Responsible eastern wholesaler wants to buy R.A.J. plant, con. belt area. Negotiations strictly confidential. Willing to continue operations with present owner. Prefer Railroad siding. Quick action. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Shipper of cattle and calves seeks custom slaughterer, or will lease government inspected slaughterhouse. Write details. W-218, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for our weekly bulletins.

- 1—AMMONIA BRINE SPRAY UNIT, Marlo floor type, with brine pump and motor, 75,000 BTU..... \$ 850.00
- 2—UNIT COOLERS, Servel Methyl Chloride ceiling unit, 12,000 BTU, each..... 135.00
- 3—HEATERS, Sirocco unit, 2002 pressure, with all controls, motors, ventilator louvers, transformers, Size 3, type 30C, #12758B..... 1065.00
- 1—UNIT COOLER, York ammonia ceiling type, 30,000 BTU on 15° temperature difference..... 135.00
- 1—AMMONIA COMPRESSOR, 6x6 Brunswick-Kroschel, 3 cylinder, with recond. 25 HP motor..... 1150.00
- 1—AMMONIA COMPRESSOR, 5x5 2-cyl. York, high speed type Y-26, with 15 HP motor and starter, vee belt drive, shell and tube condenser, receiver and oil trap, latest style..... 1835.00
- 1—AMMONIA COMPRESSOR, 8x3 York, twin cylinder, with fly wheel..... 150.00
- 1—AMMONIA COMPRESSOR, 3 1/2 ton Jurick, used 2 yrs., complete, exc. cond..... 900.00
- 2—SHELL & TUBE CONDENSERS, horizontal, approx. 15' long x 18" wide, about 48 1 1/4" tubes, each..... 300.00
- 1—BAKE OVEN, Meek reel, with motor, 60" long x 54" deep x 60" high, reconditioned, dismantled for shipping..... 350.00
- 1—LARD ROLL, 4x9 Allbright-Nell..... 1500.00
- 1—LARD ROLL, 2x5, with motor and pump, picker trough, direct expansion, excellent condition..... 585.00
- 1—FILLER, M & S, 6-pocket for meat, record..... 1500.00
- 1—KETTLE, S.J., 300-gal., cast iron, excellent condition..... 275.00
- 10—KETTLES, S.J., 80-gal. Wearover Alum., with covers, 4022 press., like new, ea..... 250.00
- 3—KETTLES, S.J., 60-gal., NEW Green, stainless clad, each..... 175.00
- 3—KETTLES, S.J., 80-gal. Green, stainless steel clad, with covers, highly polished surfaces, like new..... 175.00
- 1—CASING CLEANER, Boss, no motor..... 300.00
- 1—RETORT, 20' long x 5' dia., horizontal, round..... 200.00
- 1500 ft. ROLLER CONVEYOR, rollers 16" wide, 2" centers, 1 1/2" dia. per ft. 4.25
- 1—STORAGE TANK, 1000 gal., glass lined, insulated, 6' high x 6 1/2' dia..... 300.00
- 1—HOT WATER HEATER, Ideal, with 200-gal. storage tank, coal fired..... 50.00
- 5—MOTORS, 40 HP Howell Red Band, totally enclosed, fan cooled, 900 RPM, 220 V. or 440 V., record, guar., each..... 570.00
- 1—HYDRAULIC PRESS, 1130-ton French oil, complete with hydraulic pump..... 4500.00
- 1—HYDRAULIC CUBER PRESS, 150-ton Dupps, latest style with pump and governor, used only 8 hrs..... 2550.00
- 1—COOKER-EXTRACTOR, 5x12, 30 HP motor with Cleveland reducing unit..... 2000.00
- 3—COOKERS, NEW, dry rendering, no motor, 90 days del., as follows: (one) 5x10, each..... 3500.00 (two) 5x9, each..... 3200.00
- 2—COOKERS, Oil & Waste-Saving, 4x7, shafts may require turning, shells good, each..... 600.00
- 3—COOKERS, 4x7, Oil & Waste-Saving, internal pressure, 10 HP motors, record, guar., each..... 1500.00
- 1—STUFFER, Randall, 2000 capacity..... 135.00
- 1—STUFFER, Buffalo, 1000 capacity, with stuffing valve, no horns..... 250.00
- 1—SILENT CUTTER, Buffalo model 32, 1002 cap., 10 HP motor, needs reconditioning, as is..... 225.00
- 1—GRINDER, flat belt drive, 3 HP motor..... 375.00
- 1—GRINDER, #52 Enterprise, with knives and plates, belt driven..... 110.00
- 1—GRINDER, #51 Enterprise, tight and loose pulley drive, no motor..... 200.00
- 1—ICE CRUSHER, direct driven 1 HP motor, with stand, hopper opening 9x12..... 125.00
- 1—SLICER, U.S., heavy duty model #3, with 6' conveyor and stand, little used, latest style, with sliced bacon packing table 18' long, 12" metal belt and 18" table surface each side..... 1805.00

Telephone, wire or write us if interested in any of the items above, or in any other equipment. We solicit your offerings of surplus and idle equipment as we have buyers for most types of equipment.

## Barliant and Company

BROKERS—SALES AGENTS

1740 Greenleaf Avenue  
CHICAGO 26, ILLINOIS  
SHELDRAKE 3313

### SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

ADDITIONAL "CLASSIFIEDS" ARE ON PAGE 44

# Meat and Gravy

*Dairy Guide* reports that rubber boots for cows, equipped with zippers which hold the boot snugly and securely, are now on the market.

★ ★ ★

Mrs. Geraldine Johnson, of Aurora, Ill., was washing three pairs of new nylons one day when she heard steak was available at her butcher shop. She hung the stockings on a line in the back yard and rushed to the meat market—to find the counter bare. Dejected, she returned home to find the clothes line in the same condition . . . a thief had stolen her hose.

★ ★ ★

The Bureau of Agricultural Economics reports that prices for horses have been declining over the years while the prices for cows have been going up. Taking the 30-year period from 1915 to 1945, average prices for horses now are in the range where cow prices were 30 years earlier. For 1915 the average horse price was \$127.60; in 1945 it was \$63.90. For 1915 the average milk cow price was \$58.20; in 1945 it was \$111.00.

★ ★ ★

This is the fiftieth anniversary of one of the most familiar trademarks known to American housewives—H. J. Heinz Company's "57 Varieties." It was in 1896, 27 years after the founding of the Heinz company that the first H. J. Heinz selected the slogan that during the past half century has become a common household expression. Mr. Heinz was riding an elevated train in New York City in 1896 when he was attracted by a shoe company car card advertisement boasting of "21 styles" of shoes. Mr. Heinz sensed the pleasant swing of the expression and counted up the varieties of products made by the Heinz company. He found it was well beyond 57 but that particular figure seemed to have a particular appeal. He arbitrarily decided on 57 Varieties for a slogan and immediately had a New York lithographer prepare hundreds of car advertisements with the 57 theme. From then on, the 57 dominated all activities of the company.

★ ★ ★

Jersey City police are investigating the mysterious circumstances surrounding the unusual activities of two men who, early one morning, placed some choice tidbits in the rear of an auto belonging to the son-in-law of Mrs. Marie Ruella. According to police, Mrs. Ruella was attracted at 4:30 a.m. by queer sounds in the street below, and looking out of her window, observed two men remove two cardboard cartons from their auto and place them in the car belonging to her son-in-law, Angelo Vodello. Mrs. Ruella notified the authorities who, after hearing her story, took a peek in the Vodello auto. The cartons were indeed in the auto, and covered with a man's black overcoat, with velvet collar. The contents caused some raised eyebrows among the investigating officers, for the cartons held one ham, three legs of lamb and two good sized pieces of beef. The carnivorous cache was taken to the police station pending outcome of the investigation.

## ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Allbright-Nell Co., The.....	38
Armour and Company.....	3
Aromix Corporation.....	34
Asmus Bros.....	28
Aula Company, Inc.....	39
Barliant and Company.....	45
Basic Food Materials, Inc.....	17, 18
Best & Donovan.....	30
Central Livestock Order Buying Company.....	40
Cincinnati Butchers' Supply Co., The.....	32
Cleveland Cotton Products Co., The.....	27
Cudahy Packing Company.....	27
Daniels Mfg. Co.....	43
Diamond Crystal Salt Co.....	43
Dole Refrigerating Co.....	28
Early & Moor, Inc.....	39
Elwell-Parker Electric Co.....	37
Felin, John J., & Co., Inc.....	43
Girdler Corporation, The.....	16
Great Lakes Stamp & Mfg. Co.....	23
Griffith Laboratories.....	26
Grueskin, E. N., Co.....	41
Ham Boiler Corporation.....	30
Harmon-Holman.....	41
Howard Engineering & Manufacturing Co.....	42
Hunter Packing Company.....	42
Hygrade Food Products Corp.....	41
Iowa Beef & Provision Company, The.....	33
James, E. G., Company.....	30
Jamison Cold Storage Door Co.....	4
Kahn's, E. Sons Co., The.....	30
Kellogg, Spencer, and Sons, Inc.....	29
Kennett-Murray & Co.....	40
Kewanee Boiler Corp.....	29
Krey Packing Company.....	44
Levi, Berth & Co., Inc.....	43
Link-Belt Company.....	3
Liquid Carbonic Corporation.....	6
Mayer, H. J. & Sons Co.....	32
McMurray, L. H.....	40
Mitts & Merrill.....	39
Morrell, John, & Co.....	38
Niagara Blower Company.....	45
Oakite Products, Inc.....	34
Omaha Packing Company.....	Fourth Cover
Peterson Parchment Paper Company.....	34
Philadelphia Boneless Beef Co., Inc.....	43
Preservaline Manufacturing Co., The.....	14
Pure Carbonic, Incorporated.....	First Cover
Rath Packing Co.....	43
Rhineland Paper Company.....	3
Robbins & Myers, Inc.....	27
Ryerson, Joseph T., & Son, Inc.....	23
Salzman, Max, Inc.....	31
Schaefer, Willibald, Company.....	36
Shellabarger Soybean Mills.....	30
Smith's John E., Sons Company.....	Second Cover
Sparks, H. L. & Company.....	41
Specialty Manufacturers Sales Co.....	29
Standard Conveyor Co.....	32
Sutherland Paper Company.....	Third Cover
Viking Pump Company.....	27
Vogt, F. G. & Sons, Inc.....	41
Western Waxed Paper Co.....	7
Wilmington Provision Co.....	44
Wilson & Co.....	21

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



S  
ONEN

...38

...8

...34

...28

...30

...45

...17, 18

...30

...40

...32

...37

...37

...43

...43

...28

...39

...27

...43

...16

...22

...26

...41

...30

...41

...42

...42

...41

...33

...30

...4

...36

...29

...40

...39

...44

...42

...5

...6

...22

...40

...39

...26

...43

...34

Cover

...24

...42

...14

Cover

...43

...3

...37

...23

...33

...36

...39

Cover

...41

...39

...32

Cover

...37

...41

...7

...44

...21

guar-  
index.

ducts  
under  
more  
you  
offer

7, 1998